

# Broccoli Shrimp Stir-Fry

Recipe courtesy of *Company's Comings*

momlogic.com

## Ingredients:

- 3/4 cup prepared chicken broth
- 2 tablespoons Hoisin sauce
- 2 teaspoons cornstarch
- 1/8 teaspoon chinese five-spice powder
- 1/8 teaspoon pepper
- 1 teaspoon cooking oil
- 1 pound frozen uncooked medium shrimp (peeled, deveined) thawed
- 2 teaspoons cooking oil
- 3 cups broccoli florets
- 1/2 cup chopped green onion
- 1/4 cup toasted slivered almonds

## Directions:

Combine first 5 ingredients in small bowl. Set aside.

Heat wok or large frying pan on medium-high until very hot. Add first amount of cooking oil. Add shrimp. Stir-fry about 1 minute--until shrimp is light pink. Transfer to medium bowl.

Heat second amount of cooking oil in the same wok. Add broccoli and green onion. Stir-fry for 1 minute. Stir in cornstarch mixture. Add to vegetables. Heat and stir for about 3 minutes until sauce is boiling and thickened and broccoli is tender.

Add shrimp and almonds. Stir-fry for about 1 minute until shrimp are heated through. Serves 4.

Make it a meal with long grain rice. Add 1 1/2 cups frozen peas to rice during last 5 minutes of cooking time.