

Shrimp and Red Pepper Stir Fry (from The Frugal Girl)

1 pound medium shrimp, peeled and deveined
1/4 teaspoon ground ginger
1/4 teaspoon cayenne pepper
1 clove garlic, minced
1 tablespoon sesame seeds
1/4 teaspoon ground black pepper

3 tablespoons teriyaki sauce
1/8 cup cornstarch
1 cup chicken broth
1/4 teaspoon salt

2 tablespoons sesame oil or other vegetable oil
1 red bell pepper, sliced into thin strips
3 green onions, sliced
1/2 pound sugar snap peas

Combine shrimp, ginger, cayenne pepper, garlic, sesame seeds, and pepper in a bowl. Cover and refrigerate 20 minutes.

In a small bowl, combine cornstarch, chicken broth, teriyaki sauce, and salt.

Heat a tablespoon of oil in a skillet over medium heat until nearly smoking. Add shrimp and cook, flipping once, until opaque (a few minutes on each side). Remove shrimp to dinner plate; set aside.

Return skillet to heat with one more tablespoon of oil. Heat until nearly smoking; add peppers and peas. Stir fry for a few minutes, or until veggies are crisp tender. Stir in green onions and cook for one minute.

Add broth mixture to skillet and cook and stir until thickened, about 30 seconds. Stir in shrimp until heated and coated with sauce.

Serve over rice.

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