



Shrimp Sriracha Stir Fry

The key with any cooking endeavor is to be prepared, but it's so much more important with something like a stir fry. The longest part of any stir fry meal is the prep. The cooking time is so fast that you can't try to juggle cutting things as you go. Take your time in the beginning and set up your mise en place for a successful, and fun, cooking experience.

You can easily substitute chicken, tofu, pork, or steak with this recipe.



Shrimp Sriracha Stir Fry

Serves 4-6

Ingredients

- 1/2 pound of raw, peeled, deveined shrimp 31-35
- 1 large onion, sliced
- 1 green pepper, cut into thin strips
- 10 oz of sliced mushrooms
- 1/2 pound of green beans, trim ends off
- 4 tablespoons cooking oil
- 2 tablespoons ginger, grated
- 3 cloves garlic, minced
- rice or noodles, angel hair pasta works just fine

Marinade for shrimp:

- 1 tablespoon soy sauce
- 1 tablespoon dry sherry
- 1 tablespoon water
- 2 teaspoons Sriracha

Sauce for Stir Fry

- 1 tablespoon cornstarch
- 2 tablespoons water
- 1 tablespoon Sriracha sauce
- 1 tablespoon soy sauce
- 1/4 cup fish sauce



Process

1. Prepare the marinade for the shrimp in a medium sized bowl. Coat the shrimp for at least 30 minutes prior to cooking.
2. In a separate bowl, prepare the sauce for the stir fry by mixing together the cornstarch, water, Sriracha, soy sauce, fish sauce, and ginger.
3. In a large wok heat 1 tablespoon of wok oil over high heat, add the onions and green pepper strips. Stir-fry for 5 minutes or until the onions are translucent and the pepper is tender. Remove to a large bowl.
4. Let the wok get back up to temperature, then add another 1 tablespoon of wok oil. Add the green beans. After 3 minutes, add 1/4 cup of water and cover for another 3-5 minutes. Once the green beans are tender add them to the bowl of vegetables.
5. Again, heat the wok back up and add 1 tablespoon of wok oil, then add the mushrooms. Stir fry until they are cooked and soft.
6. Wipe wok out with wet paper towels. Heat the remaining 1 tablespoon wok oil over high heat. Once hot, add the ginger and garlic; after a few seconds, add marinated shrimp. Stir-fry for 2 to 3 minutes, until shrimp is fully cooked.
7. Add the rice or noodles to the wok and then pour the sauce in. Mix to prevent sticking and to fully incorporate the sauce into the rice or noodles. Add the vegetables back to the wok just to mix together.

