THE J.M. SMUCKER Co

Spicy Mandarin Shrimp & Vegetable Stir-Fry

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	6	N/A

Ingredients

- 1 cup (250 mL) **Smucker's®** Orange Marmalade Style Spread
- 3 tbsp (45 mL) soy sauce
- 2 tbsp (30 mL) white vinegar
- 2 tsp (10 mL) hot pepper sauce or to taste
- 2 tbsp (30 mL) cornstarch
- 2 tbsp (30 mL) vegetable or canola oil
- 1 tbsp (15 mL) fresh ginger root, chopped
- 1 tbsp (15 mL) fresh garlic, minced
- 24 fresh jumbo shrimp, peeled and deveined
- 1 sweet red pepper, diced
- 1 sweet yellow or green pepper, diced
- 3 cups (750 mL) broccoli florets
- 1/2 cup (125 mL) water
- 1 cup (250 mL) sliced green onions
- Salt and pepper to taste

Directions

Step 1:

Combine marmalade, soy sauce, vinegar, hot pepper sauce and cornstarch; stir to dissolve cornstarch. Set aside.

Step 2:

Place large skillet or wok over high heat for one minute, then add oil. Heat oil for 30 seconds, then add ginger root, garlic and shrimp. Stir-fry for 2-3 minutes or until shrimp turns pink. Remove shrimp from pan; set aside.

Step 3:

Add peppers and broccoli to pan; cook over high heat for one minute. Add water; cover and reduce heat to medium. Cook 4-5 minutes or until vegetables are tender-crisp. Uncover pan and return heat to high. Add marmalade mixture. Cook for 2 minutes longer until sauce is thickened. Add shrimp and green onions. Heat through. Season with salt and freshly ground pepper, if desired. Serve with hot cooked rice.

Replace shrimp with chunks of chicken or scallops.

Images

