

Cooking with Johani.com



SHRIMP STIR FRY

(Serves 6-8)

2½-3 lbs fresh shrimp
2 T. olive oil
2 baby bok choy
¼ lb snow peas
¼ head Napa cabbage
3-4 stalks celery
1 can water chestnuts,
drained
12 oz bean sprouts
½ lb asparagus
1 pkg Yakisoba stir fry
noodles
2-3 green onions

SAUCE

1 T. chili garlic sauce
(Vietnamese)
½ c. Korean stir fry sauce
Soy sauce (to taste)
Optional:
Sriracha hot chili sauce

Saute shrimp in 2 T. olive oil.

Add celery, asparagus, water chestnuts, Napa cabbage, snow peas, and bok choy.

Microwave Yakisoba stir fry noodles and add. Discard the packet.

Add bean sprouts.

Add sauce.

Sprinkle with diced green onions when done.

Soy sauce to taste when served.

*Veggies: Can use vegetables you like.