



# Sweet & Spicy Asian Stir-Fry

## INGREDIENTS:

- 1lb frozen shrimp, thawed and drained
- 3/4 cup General Tso's Sauce, divided
- fc 1 cup jasmine rice
- fc 2 tbsp oil
- 1 1/2 cup broccoli florets
- 1/2 cup thinly sliced red bell pepper strips
- fc 1 can (15 oz) baby corn, drained
- fc 1 can (8 oz) sliced bamboo shoots, drained
- fc 1 can (8 oz) sliced water chestnuts, drained



## INSTRUCTIONS:

Toss thawed shrimp in bowl with 1/4 cup General Tso's sauce; refrigerate 20 minutes. Meanwhile, cook rice according to package directions. Drain shrimp. In sauté pan or wok, heat oil over medium-high heat. Stir fry broccoli and pepper strips over high heat, stirring constantly, about 3 minutes. Add shrimp and continue cooking for 3 more minutes. Add baby corn, bamboo shoots, water chestnuts and remaining 1/2 cup General Tso's sauce. Cook, stirring, over high heat several more minutes until shrimp is white and vegetables are heated through. Serve over hot, cooked jasmine rice.