

STIR-FRIED SHRIMP WITH SPICY ORANGE SAUCE

(slightly adapted from *Cooking Light* website)

1 1/2 pounds peeled, de-veined large shrimp
1 Tablespoon cornstarch
1/4 cup fresh orange juice
2 Tablespoons low-sodium soy sauce
2 Tablespoons honey
1 Tablespoon rice wine vinegar
1 Tablespoon chile paste with garlic (I added 1/4 tsp crushed red pepper flakes and an extra clove of garlic)
2 Tablespoons canola oil
1 Tablespoon minced peeled fresh garlic
3 garlic cloves, minced
1/3 cup chopped green onions
frozen vegetables of choice (optional)

Place shrimp in a medium bowl. Sprinkle with cornstarch; toss to coat. Set aside.

Combine juice, soy sauce, honey, rice vinegar, and chile paste, stirring with a whisk. Set aside.

Heat oil in a large nonstick skillet or a wok over medium-high heat. Add the minced ginger and garlic; stir-fry for 15 seconds, until fragrant. Add shrimp mixture and any additional veggies of choice; stir-fry for 3 minutes. Add juice mixture and onions; cook 2 minutes or until the sauce thickens and shrimp is done, stirring frequently. Serve immediately over a bed of rice, vermicelli noodles, or stir-fried veggies.