



# Ginger Shrimp and Broccoli

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 4 oz. "Jumbo" shrimp, peeled - Which these supposedly were. I wish I lived on the coast.
- Broccoli
- Green onion - 1 stalk
- Ginger - a good chunk, sliced.
- 1/2 t corn starch
- 2 T oyster sauce
- 1/2 T rice wine
- Sesame oil - a dash
- A pinch of sugar
- Pepper and salt to taste.

## Instructions

Please excuse the dark picture. I was too ravenous and didn't realize the flash didn't go off until after I devoured the food.

1. Marinate the shrimp in corn starch and a little oil for 15-20 minutes.
2. Blanch broccoli in boiling water for 30-45 seconds, plunge in to cold water and then dry.
3. Heat your wok until very hot (with oil), add ginger and stir for a few seconds.
4. Add green onions and stir briefly.

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5. Add shrimp
  6. When shrimp are roughly half done, toss broccoli in.
  7. When shrimp is almost done, put oyster sauce, rice wine, sesame oil and sugar in. Stir for a few seconds to coat and serve.