



Ginger Garlic Vegetable Stir Fry

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tablespoons grapeseed oil

1 teaspoon sesame oil

4 tablespoon hoisin

2 teaspoons fish sauce

1 teaspoon soy sauce

2 teaspoons sriracha

2 yellow peppers, sliced

1/2 pound cremini mushrooms, chopped

1/2 pound broccoli florets

1/2 pound snow peas

2 carrots, grated

2 1/2 tablespoons ginger, minced

4 cloves garlic, minced

10 ounces water

2 tablespoons cornstarch

Instructions

1. Heat oils in a wok or wide pan. Add garlic and onions and cook approximately 2 minutes.
2. Add peppers, broccoli and mushrooms. Cook until onions and peppers soften, approximately 3-4 minutes.
3. Add ginger, hoisin, fish sauce, soy sauce and sriracha. Stir well.
4. Mix cornstarch into the water and add to vegetables, along with carrots and snow peas. Allow to simmer until sauce begins to thicken, approximately 5-7 minutes.
5. Serve over rice or noodles.