

Shrimp with Broccoli in Garlic Sauce

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

I wanted to recreate my favorite Chinese shrimp and broccoli takeout dish After several attempts here is the result Serve over hot cooked rice

Ingredients

- - 2 cups fresh broccoli florets - 1 tablespoon water - 2 tablespoons peanut oil - 4 large cloves garlic
- minced - 1 cup low-sodium chicken broth - 1 tablespoon soy sauce - 1 tablespoon oyster sauce - 2 teaspoons grated fresh ginger root - 1 pound uncooked medium shrimp
- peeled and deveined - ¼ cup canned water chestnuts
- drained - 2 tablespoons cornstarch

Instructions

1. Combine broccoli and water in a glass bowl; steam in microwave oven until slightly tender
2. 2 to 3 minutes. Heat peanut oil in a large skillet or wok over medium-high heat. Add garlic and cook until fragrant
3. about 1 minute. Reduce heat to low. Add chicken broth
4. soy sauce
5. oyster sauce
6. and ginger root to the garlic; bring to a boil. Add shrimp; cook and stir until the shrimp turn pink
7. 3 to 4 minutes. Toss steamed broccoli and water chestnuts with shrimp mixture to coat with sauce. Stir cornstarch into mixture
8. 1 tablespoon at a time
9. until sauce thickens
10. about 5 minutes.