



Shrimp Stir Fry with Bok Choy Diced Tomatoes and Rice Noodles

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

A flavorful quick and easy dinner perfect for busy days Be sure to use fresh ginger and garlic for maximum flavor

Ingredients

- - 1 (8 ounce) package dried rice noodles - 1/2 cup soy sauce - 2 tablespoons water - 2 teaspoons rice wine - 1/2 cup brown sugar - 2 tablespoons grated fresh ginger - 2 tablespoons cornstarch - 1 tablespoon vegetable oil - 1 pinch red pepper flakes - 2 tablespoons finely chopped fresh garlic - 1 pound jumbo shrimp
- peeled and deveined - 1 large head bok choy
- chopped - 1 (14.5 ounce) can Hunt's® Diced Tomatoes - 2 green onions
- sliced

Instructions

1. Place noodles in a large bowl and cover with hot water. Set aside until noodles are softened
2. about 15 minutes. Drain and rinse thoroughly. Keep warm. Mix soy sauce
3. water
4. rice wine
5. brown sugar
6. grated ginger
7. and cornstarch together in a mixing bowl. Heat vegetable oil in a skillet over medium-high heat. Add red pepper flakes and chopped garlic; stir and fry for 1 minute. Add the shrimp and bok choy; saute until shrimp is pink and cooked through
8. 3 to 4 minutes. Stir in tomatoes and soy sauce mixture. Cook until mixture begins to thicken
9. 2 to 3 minutes. Place cooked noodles in a warmed serving bowl. Pour shrimp mixture over the noodles. Sprinkle with sliced green onions. Cook's Note: This is also good served over rice. Other vegetables can be used or added to this recipe.