

Shrimp and Cashew Stir-Fry



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
steamed rice



Cashews are delicious but usually very expensive at the local supermarket. A less costly, yet equally authentic, choice is dry-roasted, unsalted peanuts. Buy them in the shell for even greater savings.

SHOPPING LIST

- shrimp • soy sauce • cashews
- chicken broth • sesame oil
- green onions

ON HAND

- cornstarch • sugar • vinegar
- red pepper flakes • oil

Shrimp and Cashew Stir-Fry

INGREDIENTS

- 1 1/2 pounds shrimp, peeled, deveined
- 1/4 cup soy sauce, divided
- 2 tablespoons chicken broth or sherry, divided
- 1 tablespoon plus 2 teaspoons cornstarch, divided
- 1 teaspoon sugar
- 2 tablespoons white-wine vinegar
- 2 teaspoons dark sesame oil
- 1/3 cup water
- 2 tablespoons vegetable oil, divided
- 1/2 cup cashews
- 4 green onions, cut into 1/2-inch pieces
- 1/4 teaspoon red pepper flakes

SERVES 4

COOKIN'
Express

• If you are in a hurry, replace the soy sauce mixture in step 2 with 1/2 cup bottled sweet-and-sour sauce. Reduce the amount of water to 3 tablespoons.

Make Ahead

You can stir-fry the nuts in step 3 up to 4 hours ahead. Place in a container; cover. Do not refrigerate.

VARIATION

Try cubed white-meat chicken instead of the shrimp. Cook until chicken is no longer pink.

1 Place shrimp in a medium bowl. Add 1 tablespoon soy sauce, 1 tablespoon chicken broth and 1 tablespoon cornstarch. Stir to combine.



2 Combine remaining soy sauce, broth, cornstarch, sugar, vinegar, sesame oil and water in a small bowl.

3 Heat 1 tablespoon oil in a large skillet over high heat; add cashews. Stir-fry until lightly browned, about 30 seconds; remove from skillet. Set aside. Heat remaining oil.



4 Add green onions and pepper flakes to skillet. Stir-fry for 30 seconds. Add shrimp and sauce. Stir-fry about 3 minutes. Add sesame oil mixture. Cook, stirring, for 1 minute. Stir in cashews. Serve.