Easy Broccoli and Shrimp Stir-Fry

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Prep: 15 min **Cook:** 10 min **Serves:** 4

Ingredients

1/4 cup	low sodium vegetable broth
2 tbsp	rice vinegar
1 1/2 tbsp	lower sodium soy sauce
1 tbsp	cornstarch
1 tsp	ground ginger
1/2 tsp	sriracha
1/2 tsp	stevia brown sugar blend (such as Truvia)
3 tbsp	olive oil (divided use)
1 clove	garlic (minced)
1 1/4lb	raw medium shrimp (peeled, deveined, and tails cut off)
3 cups	broccoli florets

Directions

In a small bowl, whisk together the vegetable broth, rice vinegar, soy sauce, cornstarch, ginger, sriracha, and brown sugar blend.

Heat 2 Tbsp of the olive oil in a large skillet or wok. When the oil is shimmering, add the garlic and cook until fragrant (30 seconds). Add the shrimp and cook until opaque, about 4 minutes. Using a slotted spoon, remove the shrimp and place on a plate.

Heat the remaining 1 Tbsp of olive oil in the same skillet. Add the broccoli florets and cook until tender, about 4 minutes.

Add the cooked shrimp back into the skillet and toss to combine with the broccoli. Pour the broth mixture over the shrimp and broccoli and toss to coat. Continue cooking until the broth mixture thickens slightly, about 1 minute.