

Ginger Shrimp & Vegetables

Ingredients

1 ½ lb medium shrimp, peeled, deveined, and patted dry
3 carrots, thinly bias-sliced
3 cups broccoli florets
1 cup snow peas, trimmed
2 Tbsp canola oil
2 Tbsp reduced-sodium soy sauce
1 Tbsp fish sauce
1 tsp orange juice
1 Tbsp fresh ginger, grated
2 cloves garlic, minced
¼ tsp black pepper
¼ tsp crushed red pepper
Orange slices and fresh cilantro, for serving (optional)

Instructions

Preheat oven to 400°F.

In a 15×10×1-inch baking pan, combine shrimp, carrots, broccoli, and snow peas.

In a small bowl whisk together canola oil, soy sauce, fish sauce, orange juice, ginger, garlic, black pepper, and crushed red pepper. Pour over shrimp and vegetables; toss to coat.

Roast 10 to 15 minutes or until vegetables are crisp-tender and shrimp is opaque.

If desired, serve with orange slices and cilantro.