



# NAPA CABBAGE SHRIMP STIR FRY

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*'Community Through Cooking'*

BACKYARD TUNA COMPANY



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## INGREDIENTS:

### Shrimp & Marinade

- 2 lb raw shrimp, shelled & deveined
- 5 tbsp soy sauce
- 2 tbsp honey
- 1 ½ tbsp hoisin sauce
- 3 tsp sesame oil
- 1 tsp chili oil
- 3 cloves garlic, crushed

### Stir Fry

- 2 bunches broccolini, trimmed
- 5 cloves garlic, crushed
- 2 tsp ginger, peeled & grated
- 3 tbsp peanut oil
- 1 red bell pepper, chopped
- 1 orange bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 jalapeño, chopped
- 2 bunches bok choy, roughly chopped
- 12 baby portobellos, sliced
- ¼ cup green onions, sliced
- 1 head Napa cabbage, thinly sliced
- 2 tbsp soy sauce
- 2 tsp chili oil

### Garnish

- green onions, sliced
- sesame seeds, toasted
- lime wedges

## RECIPE:

Napa is known around the world for its exquisite wine and food. While visiting my mom and sister this week, we dined at three recommended restaurants, enjoying the farm-to-table cuisine, and were inspired to create our own fine dining experience at home, Napa-style.

Create the marinade for your shrimp by combining the soy sauce, honey, hoisin sauce, sesame oil, chili oil and garlic in a large mixing bowl. Whisk the ingredients together and then toss in the shrimp so each is evenly coated. Place your shrimp in the fridge and allow it to marinate for at least 30 minutes, preferably 2 hours. Once marinated, move over to the stove.

Sauté your broccolini, garlic and ginger in the peanut oil for 3 minutes, tossing gently in a large frying pan. Then, add your red, orange & yellow bell peppers, jalapeño, bok choy, portobellos and green onions. Continue tossing your ingredients and sauté for another 7 minutes with the lid on. Finally, add your Napa cabbage and drizzle on the soy sauce and chili oil. Toss and sauté for another 5 minutes. Taste your veggies while sautéing to ensure they are not overdone. Remove from the stove and set aside.

While you are sautéing your vegetables, prepare your shrimp in another frying pan. On medium-high heat, cook the shrimp for 4 to 5 minutes, turning them so both sides are cooked. Remove the shrimp from the pan. Deglaze (reduce to half) the remaining sauce in the pan. Once the sauce is at your desired consistency, set aside in a small bowl.

Serve the veggies in a bowl, with the shrimp placed on top. Pour some of the sauce over the shrimp and garnish with green onions and sesame seeds. Place lime wedges on the side for a squeeze of citrus.

