



Ginger Veggie Stir-Fry



Prep	Cook	Ready In
25 m	15 m	40 m

DOLLAR GENERAL

Dollar General
1613 Way St
REIDSVILLE, NC
27320

Recipe By: veggigoddess

"I just whipped this up one day when I felt like a stir-fry but did not have all the ingredients called for in some of the stir-fry recipes on this site. I used certain veggies I had on hand, but any seasonal veggies may be used. It has a mild ginger flavor that can be enhanced according to taste, and is filling yet light on the tummy! Tofu may be added. Serve over a bed of steamed jasmine rice."

Ingredients

1 tablespoon cornstarch	3/4 cup julienned carrots
1 1/2 cloves garlic, crushed	1/2 cup halved green beans
2 teaspoons chopped fresh ginger root, divided	2 tablespoons soy sauce
1/4 cup vegetable oil, divided	2 1/2 tablespoons water
1 small head broccoli, cut into florets	1/4 cup chopped onion
1/2 cup snow peas	1/2 tablespoon salt

**Crisco Vegetable Oil
Pure**
\$2.00 - expires in 4
days

Directions

- In a large bowl, blend cornstarch, garlic, 1 teaspoon ginger, and 2 tablespoons vegetable oil until cornstarch is dissolved. Mix in broccoli, snow peas, carrots, and green beans, tossing to lightly coat.
- Heat remaining 2 tablespoons oil in a large skillet or wok over medium heat. Cook vegetables in oil for 2 minutes, stirring constantly to prevent burning. Stir in soy sauce and water. Mix in onion, salt, and remaining 1 teaspoon ginger. Cook until vegetables are tender but still crisp.

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Printed From Allrecipes.com 12/7/2016