Shrimp Stir Fry

2 tablespoons canola oil, divided

1 pound raw shrimp, (21-25 per pound), peeled and deveined

3 cups snow peas, trimmed

8 ounces baby bella mushrooms, stemmed, sliced

1 cup fresh broccoli florets

1 cup sliced carrots

2 tablespoons minced fresh ginger

1/4 cup dry sherry

2 tablespoons hoisin sauce

2 tablespoons reduced-sodium soy sauce

2 teaspoons cornstarch

1/2 teaspoon freshly ground pepper

2 cups brown rice, cooked

I like to use brown rice in my stir fry so I cook that first because it takes about 45 minutes to cook.

Heat 1 Tablespoon of oil in skillet. Add shrimp and cook until slightly pink.

​Remove shrimp from skillet and keep warm in a separate bowl.

​Heat remaining oil in skillet and add vegetables and ginger. Cook until crisp tender.

Combine hoisin sauce, soy sauce, cornstarch and sherry.

Add partially cooked shrimp and sauce to skillet.

Cook until sauce thickens and shrimp is cooked through.