

Lemon Shrimp Stir-Fry

Taste of Home One-Dish Meals

Servings: 2

1 tablespoon cornstarch
1/2 teaspoon sugar
1/2 teaspoon chicken bouillon granules
1/4 teaspoon lemon peel, grated
dash pepper
1/2 cup water
4 1/2 teaspoons lemon juice
1/2 pound uncooked medium shrimp, peeled and deveined
1 tablespoon canola oil
3/4 cup celery, sliced
1/2 medium green pepper, cut into strips
1/2 medium sweet red pepper, cut into strips
1 cup fresh mushrooms, sliced
3/4 cup fresh sugar snap peas
1 green onion, sliced
1 cup hot cooked long grain rice

In a small bowl, combine cornstarch, sugar, bouillon, lemon peel and pepper. Stir in water and lemon juice until blended; set aside.

In a large skillet or wok, stir-fry shrimp in oil for 1 to 2 minutes or until no longer pink. Remove with a slotted spoon and keep warm.

In the same pan, stir-fry celery and peppers for 2 minutes. Add the mushrooms, peas and onion; stir-fry 3 to 4 minutes longer or until vegetables are crisp-tender.

Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add shrimp; heat through.

Serve with rice.

Per Serving (excluding unknown items): 110 Calories; 7g Fat (55.0% calories from fat); 2g Protein; 12g Carbohydrate; 2g Dietary Fiber; trace Cholesterol; 138mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.