



# Recipe

## Ginger-Black Garlic Infused Olive Oil Shrimp Stir-Fry

### Ingredients:

- 1 pound large shrimp, peeled and deveined
- 2 tablespoons Oliva di Vita Ginger-Black Garlic Infused Olive Oil
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1 cup snap peas, trimmed
- 1 cup broccoli florets
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 teaspoon cornstarch
- Salt and pepper, to taste
- Cooked rice, for serving
- Sesame seeds and chopped green onions, for garnish



### Instructions:

1. In a small bowl, whisk together soy sauce, honey, and cornstarch until well combined. Set aside.
2. Heat Oliva di Vita Ginger-Black Garlic Infused Olive Oil in a large skillet or wok over medium-high heat. Add minced garlic and ginger, and sauté for 1-2 minutes until fragrant.
3. Add the shrimp to the skillet and cook for 2-3 minutes on each side until pink and cooked through. Remove shrimp from the skillet and set aside.
4. In the same skillet, add the sliced bell peppers, snap peas, and broccoli florets. Stir-fry for 3-4 minutes until vegetables are tender-crisp.
5. Return the cooked shrimp to the skillet with the vegetables. Pour the soy sauce mixture over the shrimp and vegetables, and toss to coat evenly. Cook for an additional 1-2 minutes until the sauce has thickened slightly.
6. Season with salt and pepper to taste. Remove from heat.
7. Serve the Ginger-Black Garlic Infused Olive Oil shrimp stir-fry over cooked rice. Garnish with sesame seeds and chopped green onions.
8. Enjoy your flavorful and nutritious meal!

This recipe combines the unique flavors of Oliva di Vita's Ginger-Black Garlic Infused Olive Oil with fresh ingredients to create a delicious and satisfying shrimp stir-fry.