

# Name of Recipe

by Karen Ullo

Makes 4 servings

## Ingredients

2 lbs. shrimp, peeled and deveined

1 box rice vermicelli, prepared according to package directions (or use rice if you prefer)

Cooking oil

About 2 lbs. of any vegetables you like, but fresh is better than frozen. I used snap peas, pre-sliced carrots, and pre-sliced mushrooms, so there was zero prep work involved. Peppers, onions, green beans, and various squashes would also work.

Juice and zest of 1 large orange or 2 clementines

½ cup low sodium soy sauce

½ cup chicken broth or stock

Ginger, chili powder, garlic powder, oregano, and red pepper flakes to taste

Salt to taste

Almonds or chow mein noodles to garnish (optional)



## Directions

- In a saucepan, combine orange juice, soy sauce, stock or broth, and ginger, chili powder, garlic powder, oregano, and red pepper flakes according to taste. Bring to a boil and then simmer.
- In a large wok or skillet, heat 1-2 tbs. cooking oil, then add the vegetables. Season with half the orange zest as well as salt and more of the other seasonings to taste. Sauté until they begin to brown, about 10 minutes.
- Remove the vegetables from the pan and pour out any remaining liquid. Heat another 1-2 tbs. of oil, then add the shrimp, as well as the rest of the orange zest and more seasonings to taste. Sauté until pink all the way through, about 5 minutes, depending on size.
- Plate the noodles, add sauce, then plate the vegetables and shrimp, and add more sauce. Garnish with sliced almonds or chow mein noodles for crunch, if desired.



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