

Japanese Pink Sauce Stir-Fry

Prep: 10 min. Cook time: 10 min. 3 -4 servings

Ingredients:

Japanese Pink Sauce	1/4 c soy sauce
2 tbs. olive oil	1/4 c brown sugar
Pinch of ground ginger	16 oz. bag of frozen stir-fry vegetables
Pre-cooked fajita chicken strips*	Boiled shrimp, fresh or frozen (optional)*
Cooked rice, white or brown (optional)	

Directions:

1. Combine soy sauce, brown sugar, and ginger. Set aside.
2. Heat 2 tbs. olive oil in large skillet over medium-high heat.
3. Add frozen vegetables to skillet. Cook 5 minutes.
4. Add sauce mixture to vegetables and stir.
5. Add thawed chicken and/or shrimp. Cook another 2 – 3 minutes.

If serving rice, top with stir-fry. Pour Japanese Pink Sauce over the stir-fry, or put a cup of Japanese Pink Sauce on each plate for dipping. Serve immediately.

* *Beef fajita strips can be substituted for the chicken and shrimp.*