

## Hoisin Glazed Beef & Shrimp with Veggies: A Flavorful Stir-Fry in Under an Hour

If you're looking for a quick and flavorful meal that's perfect for weeknight dinners, this



**TIME**  
**30 min**

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### INGREDIENTS

- 1 lb beef, sliced thinly
- 1/2 lb shrimp, peeled and deveined
- 1 cup Hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 2 cups mixed vegetables (bell peppers, broccoli, snap peas)
- 2 tablespoons vegetable oil
- Salt and pepper to taste

#### Directions:

**Marinate:**In a large bowl, combine the beef, shrimp, Hoisin sauce, soy sauce, minced garlic, and minced ginger. Mix well to coat the meat and seafood evenly. Let it marinate for at least 30 minutes to enhance the flavors.

**Stir-Fry the Beef and Shrimp:**Heat vegetable oil in a wok or large skillet over high heat. Add the marinated beef and shrimp, and stir-fry until the beef is browned and the shrimp is pink and cooked through. Remove from the wok and set aside.

**Cook the Vegetables:**Add the mixed vegetables to the hot wok. Stir-fry for 2-3 minutes until they are tender-crisp, retaining their vibrant colors.

**Glaze with Sauce:**Return the beef and shrimp to the wok with the vegetables. Pour any remaining marinade over the mixture, stirring well to coat everything in the rich Hoisin glaze.

Serve: Season with salt and pepper to taste. Serve the Hoisin Glazed Beef & Shrimp with Veggies hot over steamed rice or your favorite noodles.

Tips for Perfect Stir-Fry:

Prep Ingredients Ahead of Time: Stir-frying is a quick process, so have all your ingredients prepped and ready before you start cooking.

Use a Hot Wok: High heat ensures that the beef and shrimp cook quickly without becoming soggy.

Customize Your Veggies: Feel free to swap in zucchini, carrots, or mushrooms based on your preference or what you have on hand.

Why You'll Love This Recipe:

## DIRECTIONS

- 1. Marinate:** In a large bowl, combine the beef, shrimp, Hoisin sauce, soy sauce, minced garlic, and minced ginger. Mix well to coat the meat and seafood evenly. Let it marinate for at least 30 minutes to enhance the flavors.
- 2. Stir-fry the Beef and Shrimp:** Heat vegetable oil in a wok or large skillet over high heat. Add the marinated beef and shrimp, and stir-fry until the beef is browned and the shrimp is pink and cooked through. Remove from the wok and set aside.
- 3. Cook the Vegetables:** Add the mixed vegetables to the hot wok. Stir-fry for 2-3 minutes until they are tender-crisp, retaining their vibrant colors.
- 4. Glaze with Sauce:** Return the beef and shrimp to the wok with the vegetables. Pour any remaining marinade over the mixture, stirring well to coat everything in the rich Hoisin glaze.
- 5. Serve:** Season with salt and pepper to taste. Serve the Hoisin Glazed Beef & Shrimp with Veggies hot over steamed rice or your favorite noodles.
- 6. Tips for Perfect Stir-Fry:** Prep Ingredients Ahead of Time: Stir-frying is a quick process, so have all your ingredients prepped and ready before you start cooking.
- 7. Use a Hot Wok:** High heat ensures that the beef and shrimp cook quickly without becoming soggy.
- 8. Customize Your Veggies:** Feel free to swap in zucchini, carrots, or mushrooms based on your preference or what you have on hand.
- 9. Why You'll Love This Recipe:** This dish is not only delicious but also incredibly versatile. It's perfect

for a quick dinner, a meal prep option, or even an impressive dish for guests. The combination of beef and shrimp with the Hoisin glaze ensures every bite is flavorful, and the fresh vegetables add a satisfying crunch.

10. Did you try this recipe? Let me know how it turned out in the comments, and don't forget to check out more recipes like this on I Wuv Cooking. Follow me for more quick and delicious meal ideas that anyone can whip up.

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