

Shrimp Stir Fry with Homemade Teriyaki Sauce - Quick & Flavorful

Shrimp Stir Fry with Teriyaki Sauce: A Fast & Flavorful Dinner



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Teriyaki Sauce:

- 1/3 cup water
- 1/4 cup low sodium soy sauce
- 1/4 cup packed light brown sugar
- 1 Tbsp rice wine vinegar
- 1 Tbsp honey
- 1 tsp sesame oil
- 2 garlic cloves, minced
- 1 tsp grated fresh ginger
- 1 tsp salt
- 1 tsp black pepper
- 1 Tbsp cornstarch dissolved in 1-2 Tbsp cold water

Shrimp Stir Fry:

- 2 lbs large shrimp, peeled and deveined
- 3 Tbsp vegetable oil (divided)
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 cup snow peas
- 1 large red bell pepper, diced
- 1 medium yellow onion, sliced
- 1 Tbsp sesame seeds
- 3 green onions, thinly sliced

DIRECTIONS

- 1.** Make the Teriyaki Sauce: In a large skillet over medium heat, whisk together water, soy sauce, brown sugar, rice vinegar, honey, garlic, ginger, sesame oil, salt, and pepper. Bring to a boil. Stir in the cornstarch slurry and cook until thickened (1-2 minutes). Remove from heat and let cool. (Can be made ahead and stored in the fridge for up to 2 days.)
- 2.** Cook the Shrimp: Pat shrimp dry and season with salt and pepper. Heat 2 Tbsp of oil in the skillet over medium-high. Sear shrimp for 2-3 minutes until just cooked. Remove to a plate.
- 3.** SautØ the Veggies: Add remaining oil and sesame oil to the pan. Toss in snow peas, bell pepper, and onion. Season and cook for 3-5 minutes until just crisp-tender.
- 4.** Combine and Serve: Return shrimp to the pan and pour in the teriyaki sauce. Toss everything together and heat until warmed through. Garnish with sesame seeds and sliced green onions. Serve over rice or noodles.

SWAPS & NOTES

It's loaded with crisp vegetables, juicy shrimp, and a sweet-and-savory homemade sauce that's better than anything from a bottle.

This one-pan wonder is perfect for busy weeknights or anytime you're craving a healthy-ish takeout favorite with your own kitchen twist.

Why I Love This Stir Fry Recipe This recipe is quick to prep, packed with protein, and beautifully colorful.

The homemade teriyaki sauce is rich, glossy, and just the right balance of salty and sweet thanks to soy sauce, honey, and brown sugar.

TIPS FOR SUCCESS

Don't Overcook Shrimp: They cook fast-remove them once pink and firm to avoid rubbery texture.

Slice Veggies Evenly: Consistent cuts ensure even cooking and a polished presentation.

Make It Spicy: Add sriracha, red pepper flakes, or diced chili for heat.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shrimp-stir-fry-with-homemade-teriyaki-sauce-quick-flavorful/>