

Garlic Shrimp and Broccoli Stir-Fry: Easy 15-Minute Recipe

Flavor-Packed Garlic Shrimp and Broccoli Stir-Fry: Better Than Takeout in 15 Minutes



TIME
15 min

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INGREDIENTS

? Swaps and Notes:

Make it Spicy: Add a pinch of red pepper flakes to the cooking oil with the garlic, or a dash of Sriracha to the sauce mixture.

Swap the Protein: If you don't have shrimp, you can easily use cubed chicken breast, pork tenderloin, or firm tofu. Just adjust the cooking time until the protein is cooked through.

Other Veggies: Feel free to toss in sliced carrots, snow peas, sliced bell peppers, or mushrooms. Add harder vegetables (like carrots) earlier than softer ones (like bell peppers).

Gluten-Free Option: Use tamari or a certified gluten-free soy sauce substitute instead of traditional soy sauce.

??? **How to Make Shrimp and Broccoli Stir-Fry:**

Step 1: Prep the Shrimp:

Step 2: Cook the Shrimp:

Step 3: Steam the Broccoli:

Step 4: Thicken the Sauce:

Step 5: Combine and Serve:

? **Tips for Success:**

High Heat, Quick Cook: Stir-frying requires high heat to achieve that characteristic texture and flavor. Work quickly and keep everything moving.

Don't Overcrowd the Pan: If you double the recipe or use a smaller pan, cook the shrimp in two

separate batches. Crowding the pan lowers the temperature and results in steamed, rather than seared, shrimp.

The Cornstarch Slurry is Key: The cornstarch is what gives this sauce its wonderful, restaurant-quality thickness and shine. Make sure you whisk the slurry right before adding it to the hot sauce, as the starch will settle at the bottom.

Dry Your Shrimp: Patting the raw shrimp dry with a paper towel ensures they get a nice sear and don't release too much liquid into the pan, which would make your sauce watery.

? **Serving Suggestions and Pairings:**

Rice: The classic choice is fluffy Jasmine Rice, but brown rice, Basmati rice, or even cauliflower rice work well.

Noodles: For a heartier meal, serve this over easy Lo Mein Noodles or vermicelli.

Appetizers: Start the meal with a warm, cheesy dip like this amazing This Crockpot Nacho Dip is the Reason I Never Have Leftovers if you're serving a crowd.

Cocktails: Pair it with a cold beer, or for a non-alcoholic option, try a simple sparkling water with lemon.

? **Nutritional Information Per Serving** (Estimate, based on 3 servings):

? **Storage and Leftover Tips:**

More Recipes You Will Love:

For an easy, cheesy weeknight bake, check out This Dorito Casserole is My Favorite Weeknight Dinner Shortcut.

If you're looking for another savory crowd-pleaser, try These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast.

Craving a classic comfort dish? Don't miss this Classic Spaghetti Recipe with Homemade Sauce.

And for a cozy weekend bowl, nothing beats This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

And finally, save room for dessert! These These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times are always a hit.

Final Thoughts:

DIRECTIONS

1. This recipe moves fast, so have all your ingredients prepped and measured (*mise en place*) before you start cooking!
2. **Step 1: Prep the Shrimp:** Season the peeled and deveined shrimp with salt, paprika, and black pepper. In a small bowl, whisk together the cornstarch and 2 tablespoons of water to create a slurry. Set aside the slurry and the remaining sauce ingredients (soy sauce, oyster sauce, honey, sesame oil).
3. **Step 2: Cook the Shrimp:** Heat the olive oil in a large skillet or wok over medium-high heat. Once the oil is shimmering, add the seasoned shrimp in a single layer. Cook for 1-2 minutes per side, just until they turn pink and opaque. Do not overcook! Remove the shrimp immediately and set them aside on a plate.
4. **Step 3: Steam the Broccoli:** In the same pan, reduce the heat slightly if needed. Add the minced garlic and sauté for about 30 seconds until it is fragrant. Add the broccoli florets and a small splash of water (about 2 tablespoons). Cover the pan and let the broccoli steam for 2-3 minutes until it is bright green and crisp-tender.
5. **Step 4: Thicken the Sauce:** Stir in the soy sauce, oyster sauce, honey, and sesame oil (if using) into the pan with the broccoli. Bring the sauce to a quick simmer. Give the cornstarch slurry a quick whisk (it separates quickly) and pour it into the simmering sauce. Stir constantly for about 30-60 seconds. The sauce will rapidly thicken and turn glossy.
6. **Step 5: Combine and Serve:** Add the cooked shrimp back into the pan. Toss everything quickly to coat the shrimp and broccoli evenly with the thick, glossy

garlic sauce. Remove from the heat and serve immediately.

7. ? Tips for Success: High Heat, Quick Cook: Stir-frying requires high heat to achieve that characteristic texture and flavor. Work quickly and keep everything moving.
8. Don't : Overcrowd the Pan: If you double the recipe or use a smaller pan, cook the shrimp in two separate batches. Crowding the pan lowers the temperature and results in steamed, rather than seared, shrimp.
9. The : Cornstarch Slurry is Key: The cornstarch is what gives this sauce its wonderful, restaurant-quality thickness and shine. Make sure you whisk the slurry right before adding it to the hot sauce, as the starch will settle at the bottom.
10. Dry : Your Shrimp: Patting the raw shrimp dry with a paper towel ensures they get a nice sear and don't release too much liquid into the pan, which would make your sauce watery.
11. ? Serving Suggestions and Pairings: This stir-fry is a complete meal, but it pairs beautifully with simple sides that soak up the extra sauce:
12. Rice: The classic choice is fluffy Jasmine Rice, but brown rice, Basmati rice, or even cauliflower rice work well.
13. Noodles: For a heartier meal, serve this over easy Lo Mein Noodles or vermicelli.
14. Appetizers: Start the meal with a warm, cheesy dip like this amazing This Crockpot Nacho Dip is the Reason I Never Have Leftovers if you're serving a crowd.
15. Cocktails: Pair it with a cold beer, or for a non-alcoholic option, try a simple sparkling water with lemon.
16. ? Nutritional Information Per Serving (Estimate, based on 3 servings): Export to Sheets
17. Note: This is a rough estimate and will vary based on exact ingredient brands and portion sizes.
18. ? Storage and Leftover Tips: Storage: Leftovers should be stored in an airtight container in the refrigerator for up to 3 days.
19. Reheating: The best way to reheat is in a skillet over medium heat, adding a small splash of water or broth to loosen the sauce. Avoid microwaving, as it can cause the shrimp to become rubbery.
20. Tip: If you anticipate leftovers, store the stir-fry separate from the rice to maintain the best texture for both components.
21. More Recipes You Will Love: If you loved this quick, comforting dinner, you might also enjoy these other fast and flavorful favorites from the Chefmaniac kitchen:
22. For an easy, cheesy weeknight bake, check out : This Dorito Casserole is My Favorite Weeknight Dinner Shortcut.
23. If you're looking for another savory crowd-pleaser, try These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast.
24. Craving a classic comfort dish? Don't miss this

Classic Spaghetti Recipe with Homemade Sauce.

25. And for a cozy weekend bowl, nothing beats : This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

SWAPS & NOTES

: savory from the soy and oyster sauce, sweet from the honey, and aromatic from the fresh garlic.

Since we cook the broccoli and shrimp right in the same skillet, you spend less time scrubbing and more time enjoying.

Healthy & Customizable: It's naturally lean and packed with nutrients.

Plus, it's incredibly easy to swap in other vegetables or proteins. ? Ingredients This recipe serves 2-3 people as a main course.

TIPS FOR SUCCESS

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Crowding the pan lowers the temperature and results in steamed, rather than seared, shrimp.

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

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