

## Shrimp & Pepper Stir Fry Recipe for a Fast Flavor-Packed Dinner

1 pound shrimp, peeled and deveined



### TIME

**2 to 3 min**

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### SOURCE

**ChefManiac**

### INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 onion, sliced
- 2 tablespoons vegetable oil
- 3 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon honey
- 2 teaspoons freshly ground black pepper
- 2 cloves garlic, minced
- 1 tablespoon ginger, grated
- 1/4 cup water or chicken broth
- 1 tablespoon cornstarch, optional for thickening
- 2 tablespoons green onions, chopped, for garnish

### DIRECTIONS

1. Make the sauce: In a small bowl, combine the soy sauce, oyster sauce, hoisin sauce, honey, black pepper, and water or chicken broth.
2. If you want a thicker sauce, dissolve the cornstarch in a little water first, then stir it into the sauce mixture.
3. Cook the shrimp: Heat 1 tablespoon of vegetable oil in a large skillet or wok over medium-high heat.
4. Add the shrimp and cook for 2 to 3 minutes per side, until pink and opaque.
5. Remove the shrimp from the pan and set aside.
6. Cook the vegetables: In the same skillet, add the remaining tablespoon of oil.
7. Add the sliced bell peppers and onion and cook for 3 to 4 minutes, until they begin to soften.
8. Add the garlic and ginger and stir for about 1 minute, until fragrant.
9. Combine everything: Return the cooked shrimp to the skillet with the vegetables.
10. Pour the stir fry sauce over the top and toss everything together until well coated.
11. Finish the dish: Cook for another 3 minutes, until the sauce is heated through and slightly thickened.
12. Serve: Garnish with chopped green onions and serve immediately over rice or noodles.

### SWAPS & NOTES

Shrimp are the star here, so using peeled and deveined shrimp

keeps prep easy and helps the recipe stay weeknight-friendly.

Medium or large shrimp both work well.

Red and green bell peppers give the dish a great mix of sweetness

and color, but yellow or orange peppers can be used too if that is what you have.

The cornstarch is optional, but it helps create a slightly thicker sauce that clings more to the shrimp and vegetables.

### TIPS FOR SUCCESS

Have all your ingredients prepped before you start cooking.

Stir fry moves quickly, and it helps a lot to have the shrimp, vegetables, and sauce ready to go.

They only need a few minutes total, and cooking them too long can make them tough.

Cook the vegetables just until they start to soften so they keep some color and texture.

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

Original recipe: <https://chefmaniac.com/shrimp-pepper-stir-fry-recipe-for-a-fast-flavor-packed-dinner/>