

# Prawns & Broccoli in Garlic Sauce

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**Category:** Asian - Chinese    **Servings:** 2    **Rating:** 10  
**Source:** Silver Inn

**Description:**

**Ingredients:**

vegetable oil	3 tablespoon
garlic	1 large clove
green onion	2 whole
prawns	10
broccoli	10 ounce
salt	1 teaspoon
white vinegar	1 tablespoon
cornstarch	2 teaspoon dissolved in water
chicken stock	1/3 cup

**Instructions:**

Mince garlic. Slice green onions, and mix with the garlic. Shell and devein prawns and slice in half lengthwise. Cut broccoli bite size. Heat oil in wok until it is quite hot. Add shrimp and broccoli and stir fry till shrimp are pink and curled. Add 2 T. broth. Quickly add vinegar, salt, green onion/garlic mixture and cornstarch mixture. Stir and cook for a few seconds. Add more broth if necessary.