

Veggie Stir-Fry

- 1/2 cup Low Sodium Soy Sauce
 - 2 Tablespoons Sherry (or Low-sodium Vegetable Broth)
 - 2 Tablespoons Packed Brown Sugar
 - 2 Tablespoons Cornstarch
 - 2 Tablespoons Sriracha (more or less to taste)
 - 1 Tablespoon Minced Fresh Ginger
 - 3 Tablespoons Peanut Oil
 - 1 whole Yellow Onion, Cut Into Large Chunks
 - 1 whole Red Bell Pepper, Seeded And Cut Into Large Chunks
 - 1 whole Yellow Bell Pepper, Seeded And Cut Into Large Chunks
 - 2 whole Garlic Cloves, Minced
 - 2 whole Medium Zucchini, Cut Into Large Wedges
 - 1 can (15-ounce) Baby Corn, Drained And Halved Crosswise
 - 1 head Broccoli Cut Into Florets
 - Cooked Noodles Or Rice, For Serving
 - Sesame Seeds, For Serving
1. In a bowl, mix together the soy sauce, sherry, brown sugar, cornstarch, sriracha, and ginger. Set aside.
 2. Heat the oil in a large skillet over medium-high heat. Add the onion and peppers, and stir, cooking for 2 to 3 minutes. Add the garlic and cook for 30 seconds to 1 minute more, stirring continuously. Add the zucchini and stir it around, cooking it for 2 minutes more. Add the baby corn and broccoli and cook for a couple of minutes, then, while the veggies are still firm, pour in the sauce.
 3. Stir the veggies in the sauce, cooking for 1 to 2 minutes more, or until the sauce is very thick. If it needs to be a little saucier, pour in 1/4 to 1/2 cup hot water and splash in a little more soy sauce. Serve over noodles or rice, with a sprinkling of sesame seeds.

*** Tips: Prep all the veggies and make the sauce up to 24 hours ahead of time. Keep in separate containers in the fridge. ***

Recipe by: Ree Drummond