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Sarah's Easy Vegetable Stir-Fry

Sauce

3 ½ cups cold water

2/3 cup low-sodium soy sauce

5 Tbsp. vegetarian beef-flavored bouillon

3 Tbsp. cornstarch

2 ½ Tbsp. white sugar

4 tsp. bottled minced garlic

2 tsp. rice vinegar

1 tsp. sesame oil

1 tsp. minced fresh ginger root

¼ tsp. red pepper flakes, or more to taste

Vegetables

3 Tbsp. peanut oil, or more as needed

½ head cabbage, coarsely chopped

1 bunch asparagus, cut into 1-inch pieces

2 cups sliced carrots

8 oz. fresh broccoli florets

2 cups snow peas

2 cups diagonally sliced celery

2 cups cooked white rice

Directions

Combine water, soy sauce, bouillon, cornstarch, sugar, garlic, rice vinegar, sesame oil, ginger, and red pepper flakes in a saucepan over medium-high heat. Whisk until cornstarch is fully dissolved, about 3 minutes. Bring to a boil, stirring frequently. Boil until thickened and reduced by a third, about 10 minutes. Remove from heat.

Pour peanut oil into a large skillet or wok. Add cabbage, asparagus, carrots, broccoli, snow peas, and celery. Sauté over medium-high heat until tender but not mushy, stirring with a spatula, about 10 minutes. Reduce heat to low; pour sauce over vegetables and stir until completely coated. Serve over rice.