



Thai Ginger Vegetable Stir-fry

This simple vegetarian stir-fry is made spectacular with Fine Vines® Thai Ginger Artisanal Ketchup. Just add a few easy-to-find Asian ingredients, and in less than half an hour, you'll have a healthy, delicious dinner on the table.

Serves: 4

Total Time: 20 minutes

Ingredients

- 2 tablespoons Fine Vines® Thai Ginger Artisanal Ketchup*
- 2 tablespoons soy sauce
- 2 tablespoons water
- 1 tablespoon rice wine vinegar
- 1 tablespoon chili sauce (such as Sriracha)
- 1 teaspoon sesame oil
- 1 tablespoon sesame seeds
- 1 tablespoon canola oil
- 2 cloves garlic, minced
- 1 bunch scallions, thinly sliced
- 1 head broccoli, cut into one-inch pieces
- 1 bunch asparagus, cut into one-inch pieces
- 2 cups snow peas, de-stemmed
- 1 red bell pepper, cut into one-inch pieces
- 1 cup bean sprouts

Preparation

Combine ketchup, soy sauce, water, vinegar, chili sauce, sesame oil, and sesame seeds and set aside.

Bring large pot of water to a boil. Blanch broccoli, asparagus, snow peas, and bell pepper for one minute. Remove and place in water bath.

Heat oil over medium in wok or large sauté pan. Saute garlic and scallions for two minutes. Add remaining vegetables and cook for five minutes, stirring frequently. Add stir-fry sauce and cook for two more minutes.

Serve with steamed rice and side of Fine Vines® Thai Ginger Artisanal Ketchup.

**Other recommended flavors of Fine Vines® Artisanal Ketchup: Lemon Twist, Sriracha, Habanero Heat*

Find more recipes at FineVinesKetchup.com