

Stir Fry with Asian Pears



**SUBARASHII
KUDAMONO®**

GOURMET

**ASIAN
PEARS**

- 2 Tbs. Olive oil
- 1 Tbs. Minced Garlic
- 1 Lb. Cooked Shrimp, shelled. [May substitute beef, pork or chicken (cubed)]
- 1/2 Lb. Fresh Bean Sprouts
- 1/2 Lb. Fresh Snow Peas
- 1 Can (8 oz.) Sliced Water Chestnuts (drained)
- 2 Cups Asian Pears peeled and diced (approximately 3 medium Asian Pears)
- 1 Tbs. Pickled Ginger (minced)
- 1 Container (10 oz.) Tofu cut into 1/2" cubes
- Salt & Pepper to taste

Sauce:

- 1 Tbs. Cornstarch
- 1/4 Cup Water
- 1/4 Cup Soy Sauce

Heat oil in large wok or pan. Add garlic and heat until garlic is browned. Add shrimp (or substitute) & snow peas to pan and stir-fry approximately 6 minutes. Prepare sauce by combining ingredients in a small mixing bowl. Add sauce to the pan along with bean sprouts, water chestnuts, Asian Pears, & pickled ginger. Cook for 3 minutes; stirring to mix ingredients. Add tofu and heat through. Salt and pepper to taste. Serve alone or over rice or pasta.