



Servings 2

Prep Time 15 min

Cooking Time 15 min

## Sweet Chili Walleye and Snow Pea Stir Fry



### Directions

#### Step 1

Cook rice to package instructions.

#### Step 2

Mix together the egg white, Shaoxing wine, and corn starch in a bowl. Toss in the fish and let marinate for 15 minutes.

#### Step 3

Heat the oil in a wok or skillet over high heat. Add the fish in one layer and cook without moving for 1 minute. Gently (very gently!) flip the fish and cook for another 30 seconds, then transfer to a bowl.

#### Step 4

Clean and re-oil the wok if necessary. Add the snow peas and cook, tossing constantly, for 1 minute. Add the fish and sweet chili sauce and toss gently (trying not to smush the fish) until everything is sauced.

#### Step 5

Transfer to plates with rice and squeeze a drizzle of lime juice and sprinkle of sesame seeds over everything. Serve immediately. Enjoy!

### Ingredients

1 walleye fillet, boneless, skinless, sliced thinly on bias

7oz snow peas, trimmed

1 egg white

1 tablespoon Shaoxing cooking wine (optional)

1 tablespoon corn starch

1 tablespoon oil or lard

¼ cup prepared Thai sweet chili sauce

1 lime (optional)

1 tablespoon toasted sesame seeds

Brown or white rice to serve

