

## SEVEN TREASURES CLAM AND VEGETABLE STIR-FRY

- 2-15 oz cans of Sea Watch Whole Ocean Clams
- 1/4 cup of Reserved clam juice
- 1/4 cup Soy sauce
- 2 Tbsp Unseasoned rice vinegar
- 2 tsp Sesame oil
- 1 tsp Sugar
- 1/2 tsp Dried crushed red pepper
- 1/4 cup Water
- 2 ea Red bell peppers, seeded, sliced into strips
- 8 Baby bok choy, halved
- 2-8 oz cans Sliced water chestnuts, drained
- 14 oz can Baby corn, drained
- 2 - 14 oz cans Straw mushrooms, drained
- 4 Garlic cloves, minced
- 2 Tbsp Peeled fresh ginger, minced
- 8 Scallions, thinly sliced on diagonal

1. Drain clams, reserving 1/4 cup of the liquid. Pat dry with paper towels.
2. Whisk next 6 ingredients in medium bowl to blend.
3. Add clams and stir to coat then marinate for 15 minutes. Drain, reserving marinade in small bowl.
4. Whisk 1/4 cup water and cornstarch into marinade. Heat 2 tablespoons vegetable oil in large nonstick skillet over medium-high heat. Add clams and quickly sauté, no more than 2 minutes.
5. Using slotted spoon, transfer to a plate. Add remaining vegetable oil to skillet. Add vegetables and stir-fry until crisp-tender, about 3 to 4 minutes. Add garlic and ginger and stir-fry 30 seconds.
6. Drizzle reserved marinade mixture over vegetables. Stir-fry until marinade thickens slightly, about 30 seconds.
7. Toss in reserved clams. Season to taste with pepper. Transfer to bowl. Sprinkle with scallions and serve with rice.

### ADDITIONAL INFORMATION

[1 tsp Sugar](#), [1/2 tsp Dried crushed red pepper](#), [1/4 cup of Reserved clam juice](#), [1/4 cup Soy sauce](#), [1/4 cup Water](#), [14 oz can Baby corn, drained](#), [2 – 14 oz cans Straw mushrooms, drained](#), [2 ea Red bell peppers, seeded, sliced into strips](#), [2 Tbsp Peeled fresh ginger, minced](#), [2 Tbsp Unseasoned rice vinegar](#), [2 tsp Sesame oil](#), [2-15 oz cans of Sea Watch Whole Ocean Clams](#), [2-8 oz cans Sliced water chestnuts, drained](#), [4 Garlic cloves, minced](#), [8 Baby bok choy, halved](#), [8 Scallions, thinly sliced on diagonal](#)

**Ingredients**

**Course**

[Dinner](#), [Entrees](#)

**Cuisine**

[American](#), [Asian](#)

**Category**

[Seafood](#)

**Serving Size**

8