

Szechwan Shrimp

Category: Asian - Chinese **Servings:** 2

Rating: 10

Source: Steph

Description:

Serve with Jasmine coconut rice.

Ingredients:

vegetable oil	about 2 or 3 Tbsp.
cornstarch	4 teaspoons
shrimp	16 large peeled
garlic	1 large clove, minced
sweet onion	1/2 chunked
red bell pepper	1/2 chunked
rice vinegar	2 Tbsp.
low-sodium chicken br	3/4 cup
soy sauce	1 1/2 Tbsp plus 2 tsp.
ketchup	1 Tbsp.
snow peas	1/2 bag
sugar	to taste
fresh ginger	1 Tbsp, minced
chili flakes	to taste
green onion	2, chopped
sesame seeds	1 or 2 Tbsp. toasted

Instructions:

In a medium bowl, mix 2 tsp. cornstarch with 2 tsp. soy sauce. Toss in the shrimp and coat well.

Mix the other 2 tsp. cornstarch with the rice vinegar. Add broth, remaining 1 1/2 Tbsp. soy and ketchup.

Heat 1 or 2 Tbsp. oil in a wok. Add shrimp and stir fry, tossing in garlic after a minute. Remove shrimp as soon as they turn pink. Add more oil if necessary, and toss in snow peas, peppers and onions and stir fry till crisp tender. Toss in ginger, and the chicken broth sauce you have mixed up, sugar to taste and chili flakes. Bring to a boil and stir in shrimp and mix thoroughly.

Serve with rice and top everything with green onions and sesame seeds.