

Kung Pao Shrimp

Ingredients

1 1/2 lb medium Shrimp, peeled
1 tbsp dry Sherry
1 tbsp Cornstarch
1/2 tsp Salt
1/8 tsp ground White Pepper
Oil for frying
4 small Red Dried Hot Chili Peppers
1/2 cup unsalted Peanuts
1 tsp Garlic, minced

1 tsp Ginger, minced
2 Green Onions, sliced

Sauce:

2 tbsp Soy Sauce
1 tbsp White Wine Vinegar
1 tbsp Dry Sherry
2 tbsp Chicken Broth
2 tsp Sugar
2 tsp Cornstarch

Directions

Combine sherry, cornstarch, salt & pepper in a bowl & mix well. Add shrimp and stir to coat. Marinade in refrigerator for at least 15 minutes.

In another bowl, combine all sauce ingredients, mix well, cover & refrigerate until needed.

Heat large wok or pan to medium heat with a tbsp of oil. Add dried chilies and stir fry until the pepper begins to char. Remove from pan and set aside. Add a touch more oil to your pan. Add garlic and ginger & stir fry for just 15-20 seconds. Add shrimp and stir fry until shrimp turn pink, about 3 minutes.

Add peppers, peanuts & green onions to the pan. Increase the heat and pour the sauce into the pan. Stir until thickened & bubbly. Enjoy!

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