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by ewfood

Szechuan Shrimps



Ingredients

2fl oz. water
0.5fl oz. soy sauce
1 tsp. sugar
1 tsp. garlic-chili sauce
1 oz. ketchup
3 tsp. cornstarch, level
¼ tsp. ground ginger
½ tsp. red pepper flakes, crushed
0.5fl oz. oil
1 red bell pepper, diced
4 spring onions, chopped
4 cloves garlic, minced
0.5lb. shrimp, cleaned
Servings
4
Person
Preparation Time
20
min
Cooking Time
10
min

Preparation

1. In a bowl combine the water, soy sauce, sugar, garlic-chili sauce, ketchup, cornstarch and ginger. Stir until smooth
2. In a wok or frying pan heat the oil. Stir fry the peppers, garlic and spring onions for about a minute. Add the shrimps and continue to stir fry for 30 seconds
3. Stir in the sauce and cook until the sauce has thickened
4. Serve with rice.

Cooks Note

Preparation time: 20 minutes; Cooking time: 10 minutes; Serves 4