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Szechwan Shrimp

Total Time: 30 mins

Ingredients

- ◆ 1 pounds shrimp, in shells
- ◆ 3 tablespoon water
- ◆ 2 tablespoon ketchup
- ◆ 1 tablespoon soy sauce, reduced-sodium
- ◆ 1 tablespoon wine, rice, or dry sherry or water
- ◆ 2 teaspoon cornstarch
- ◆ 1 teaspoon honey
- ◆ 1 teaspoon ginger, fresh
- ◆ 1/2 teaspoon pepper, red, crushed
- ◆ 1 tablespoon oil, peanut
- ◆ 1/2 cup(s) scallion(s) (green onions), sliced
- ◆ 4 clove(s) garlic, minced
- ◆ 2 cup(s) rice noodles
- ◆ 2 small pepper(s), red chile, sliced



Preparation

1. Thaw shrimp, if frozen. Peel and devein shrimp; cut in half lengthwise. Rinse; shrimp pat dry with paper towels. Set aside.
2. For sauce, in a small bowl, stir together the 3 tablespoons water, ketchup, soy sauce, rice wine, cornstarch, honey, ground ginger (if using), and crushed red pepper. Set aside.
3. Pour oil into a large skillet or wok. Heat over medium-high heat. Add green onions, garlic, and grated fresh ginger (if using); stir-fry for 30 seconds.
4. Add shrimp. Stir-fry for 2 to 3 minutes or until shrimp are opaque; push to side of skillet or wok. Stir sauce; add to center of skillet or wok. Cook and stir until thickened and bubbly. Cook and stir for 2 minutes more. Serve with rice noodles or rice. If desired, garnish with sliced red chile peppers.