

SICHUAN SHRIMP STIR-FRY WITH ONIONS

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COOK TIME: 15mins

SERVES: 4

CALORIES: 372 kcal (PER SERVING)

INGREDIENTS

400 g/14 oz shrimp, peeled and deveined
2 onions, cut into thick slices
1 chili, finely sliced (or more to your own taste)
3 garlic cloves, finely chopped
1 tsp sichuan peppercorns, crushed with a mortar
3 tbsp rice oil

*SAUCE

1 tbsp sesame oil
2 tsp brown sugar
5 tbsp soy sauce
2 tbsp oyster sauce
1 tbsp cornstarch
1 tbsp rice vinegar
1 tsp miso

*FOR SERVING

finely chopped chives
steamed jasmine rice or udon noodles
sesame seeds

DIRECTIONS

Cook the rice or noodles according to package directions, if using.

Combine the ingredients for the sauce in a small bowl.

Heat the rice oil in a wok over a high heat until smoking-hot. Add the shrimps and stir-fry 2 minutes until just done and almost entirely pink. Add the onions and stir-fry for 1-2 minutes, still over a high heat.

Add the crushed peppercorns, chili and garlic to the wok and stir-fry until fragrant, 30 seconds, then add the sauce and continue to stir-fry scraping up any browned bits from skillet, about 30 seconds more, or until the sauce has thickened and is sticking to the shrimps.

Transfer onto plates, serve with rice and top with chives and sesame seeds. Enjoy.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.