

20 MINUTE CASHEW SHRIMP WITH STICKY GARLIC SOY SAUCE

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COOK TIME: 20mins

SERVES: 2

CALORIES: 588 kcal (PER SERVING)

INGREDIENTS

250 g/9 oz udon noodles
300 g/11 oz raw shrimp, peeled and deveined
50 g/2 oz cashews
1 shallot, finely chopped
4 cloves garlic, finely chopped
2 tbsp rice oil or vegetable oil
1/2 tsp chili powder
1 tsp freshly grated ginger or
1/2 tsp ginger powder
2 tbsp corn starch
3-4 tbsp soy sauce
1 tbsp oyster sauce
1 tbsp honey
2/3 cup/150 ml water
1 tbsp lemon juice
black pepper
20 g fresh basil leaves (from about 6 sprigs)

DIRECTIONS

Cook rice noodles according to package directions.

Heat the oil in a large skillet over medium-high heat. When the oil shimmers, add the shrimps and fry until pink, stirring often, about 2-3 minutes per side. Add garlic, shallot, ginger, chili and cashews. Continue to cook until the garlic starts to caramelize and turn light golden brown, 1-2 minutes.

Stir in the corn starch. Then add the soy sauce, oyster sauce, honey and water, stir to combine. Bring the mixture to a simmer, cook 5 minutes, scraping up browned bits with a wooden spoon and stirring occasionally, until warmed throughout and sticky.

Remove from heat and stir in the lemon juice and basil leaves. Taste and season with black pepper and soy sauce if needed. Add extra water if you want the sauce thinner.

Serve immediately with noodles. 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.