

SZECHUAN SHRIMP STIR-FRY

Recipesenclave



Szechuan Shrimp Stir-Fry

Swap chicken for shrimp and add a seafood twist to this classic dish.

Ingredients:

- 1 lb shrimp, peeled and deveined
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tsp cornstarch
- 1 red bell pepper, diced
- 1 cup snap peas
- 2 tbsp Szechuan chili paste
- 1 tsp toasted sesame oil
- Crushed Szechuan peppercorns

Instructions:

Marinate shrimp in soy sauce, vinegar, and cornstarch.

Stir-fry vegetables, add shrimp, and coat with Szechuan sauce.

Serve hot