

Szechwan Shrimp

written by The Recipe Exchange | March 22, 2018

Ingredients

4 tablespoons water
2 tablespoons ketchup
1 tablespoon soy sauce
2 teaspoons cornstarch
1 teaspoon honey
1/2 teaspoon crushed red pepper flakes
1/4 teaspoon ground ginger
1 tablespoon vegetable oil
1/4 cup sliced green onions
4 cloves garlic, minced
12 ounces cooked shrimp, tails removed

Directions

In a bowl, stir together water, ketchup, soy sauce, cornstarch, honey, crushed red pepper, and ground ginger. Set aside.

Heat oil in a large skillet over medium-high heat. Stir in green onions and garlic; cook 30 seconds. Stir in shrimp, and toss to coat with oil. Stir in sauce. Cook and stir until sauce is bubbly and thickened.