

# 30-Minute Kung Pao Shrimp

#cooking/recipe

#2019/November

#cooking/30 Minutes or Less#

#cooking/dinner

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30-Minute Kung Pao Shrimp | The Girl on Bloor

## Ingredients

1-2 tbsp olive oil  
1 medium-sized yellow onion, chopped  
1 red pepper, diced  
1 zucchini, diced  
1 lb shrimp  
1/2 cup chopped peanuts  
4 scallions, chopped into 1 inch pieces

## Kung Pao Sauce

1/4 cup soy sauce or tamari  
4 cloves garlic minced  
1 inch piece ginger, minced  
1 tbsp sesame oil  
1 tbsp peanut butter  
1 tbsp rice vinegar  
2 tsp Sriracha

## Rice

1 cup dry jasmine rice  
1 1/4 cups water  
1 tsp butter

## Process

Cook jasmine rice according to package directions in a rice cooker.

Mix sauce ingredients together in a small bowl.

Heat olive oil in a large skillet over high heat. Add peppers, onion and zucchini, sauteeing for 2-3 min until veggies start to soften.

Add sauce and shrimp, cooking for another 3-4 min until sauce starts to thicken slightly. Remove from heat and stir in scallions and peanuts, then serve overtop of jasmine rice.

Enjoy!

## **Nutrition**

**Servings:**

Calories:

Fat:

Carbs:

Protein: