

30-Minute Kung Pao Shrimp

#cooking/recipe

#2019/November

#cooking/30 Minutes or Less#

#cooking/dinner

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: