

Spring Sesame Shrimp and Sugar Snap Pea Stir-Fry

Yield: 2 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/curly-kale-chinese-recipe>

Ingredients:

- 1 pound sugar snap peas
- 1/2 pound shrimp shells removed, and de-veined
- 1 teaspoon oil sesame seed
- 1 tablespoon rice vinegar
- 1/2 teaspoon oyster sauce
- 3/4 teaspoon soy sauce or to taste
- 1 tablespoon water
- 1 tablespoon olive oil
- 1 onion small, diced
- 2 cloves garlic minced or crushed
- salt to taste
- cracked black pepper Fresh, to taste
- sesame seeds for garnish, optional
- fresh cilantro chopped for garnish, optional

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 170 milligrams
4. Fat: 14 grams
5. Fiber: 9 grams
6. Protein: 31 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 720 milligrams
9. Sugar: 11 grams

Thank you for visiting our website. Hope you enjoy Spring Sesame Shrimp and Sugar Snap Pea Stir-Fry above. You can see more 15 curly kale chinese recipe You must try them! to get more great cooking ideas.