

# Chinese Seafood Bird Nest, A Chinese Banquet Dish

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-combination-birds-nest-recipe>

## Ingredients:

- 4 cups taro peeled, julienned
- 6 cups canola oil for frying
- 6 large shrimp peeled and deveined, 16 to 20 size, or about 6 ounces by weight
- 6 sea scallops or large diver, about 6 ounces by weight
- 6 ounces squid whole, cleaned
- 3 tablespoons canola oil divided
- 8 fresh ginger slices, 1/2-inch thick
- 2 scallions white parts only, sliced at an angle into 1 1/2-inch pieces
- 2 cloves garlic thinly sliced
- 1/2 carrot cut into a star pattern about 1/2-inch thick
- 1/2 cup bamboo shoots rinsed and drained
- 1/4 red bell pepper a whole, cut into 1-inch slices
- 1/2 cup straw mushrooms (fresh or canned)
- 1 cup sugar snap peas tips removed
- 1 small red onion cut into 1-inch pieces
- 2 teaspoons Shaoxing wine
- 1 cup chicken stock
- 1 teaspoon salt
- 1/4 teaspoon sugar
- 1/8 teaspoon ground white pepper
- 1/2 teaspoon sesame oil
- 1 1/2 tablespoons cornstarch (mixed with 1 1/2 tablespoons warm water, optional)