

Hunan Shrimp

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-shrimp-with-black-bean-sauce-recipe>

Ingredients:

- 1 tablespoon chilli oil
- 2 tablespoons vegetable oil
- 10 cloves garlic
- 1 teaspoon ginger finely chopped
- 6 Sichuan peppercorns
- 6 red chillies
- 1/4 cup scallions White part of, thinly sliced
- 500 grams shrimp cleaned
- 1 teaspoon corn flour
- 1 tablespoon chilli paste
- 1 tablespoon black bean sauce
- 1 cup broccoli cut into florets
- 1/2 cup red pepper cubed
- 2 tablespoons Chinese cooking wine
- 1 tablespoon rice vinegar
- salt to taste
- pepper to taste
- 1 tablespoon sesame oil
- 2 tablespoons scallion greens chopped
- 1 teaspoon sesame seeds toasted

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 190 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 27 grams
7. SaturatedFat: 1.5 grams

8. Sodium: 460 milligrams
 9. Sugar: 3 grams
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