

Shrimp Stir-Fry with Sticky Rice (Chinese Five Spice)

Yield: 5 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-five-spice-recipe>

Ingredients:

- 2 cups sticky rice Thai
- 2 egg whites
- 2 tablespoons cornstarch
- 1 teaspoon ground white pepper freshly
- 1 teaspoon salt
- 2 green onions white and light green portions, minced
- 2 tablespoons fresh ginger peeled and minced
- 3 garlic cloves minced
- 1 chili red Fresno, or green jalapeño, seeded and minced
- 1 teaspoon five spice Chinese
- 1/4 teaspoon sugar
- 1/4 teaspoon coarsely ground black pepper
- canola oil for deep-frying, plus 2 Tbs.
- 1 1/2 pounds large shrimp peeled and deveined
- 1 tablespoon chinese rice wine sake or sherry

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 5 milligrams
4. Fat: 5 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. Sodium: 540 milligrams
8. Sugar: 1 grams

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