

# Sichuan Chilli Prawns

Yield: 4 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ginger-prawns-recipe>

## Ingredients:

- 1 1/8 pounds prawns peeled and deveined
- 1 tablespoon Sichuan peppercorns
- 5 spring onions scallions
- 1 cup plain flour
- vegetable oil for shallow frying and stir-frying
- 6 garlic cloves roughly chopped
- 2 inches ginger piece, peeled and sliced into fine strips
- 10 red chillies dried long, cut into small pieces
- marinade
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- stir fry sauce
- 2 tablespoons light soy sauce
- 2 tablespoons Shaoxing wine Chinese
- 1 teaspoon sugar

## Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 135 milligrams
4. Fat: 8 grams
5. Fiber: 3 grams
6. Protein: 24 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 1060 milligrams
9. Sugar: 3 grams

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