

Shrimp and Broccoli

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-chinese-shrimp-with-broccoli-in-oyster-sauce>

Ingredients:

- 1 pound shrimp peeled and deveined
- 1/2 teaspoon Shaoxing wine
- 1/8 teaspoon salt
- 1/8 teaspoon white pepper
- 1/2 teaspoon cornstarch
- 1/2 cup chicken stock
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 1 1/2 teaspoons dark soy sauce
- 1 teaspoon sugar
- 1/8 teaspoon white pepper
- 1 tablespoon cornstarch
- 1 head broccoli cut into florets
- 1 tablespoon peanut oil or canola oil
- 4 cloves garlic minced
- 1 teaspoon ginger minced

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 175 milligrams
4. Fat: 6 grams
5. Fiber: 5 grams
6. Protein: 29 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 920 milligrams
9. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy Shrimp and Broccoli above. You can see more 20 recipe chinese shrimp with broccoli in oyster sauce Dive into deliciousness! to get more great cooking ideas.