

Stir-Fried Shrimp with Chinese Celery

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-jumbo-fried-shrimp-recipe>

Ingredients:

- 12 ounces shrimp Large EZ-Peel, shells removed
- 1 egg white
- 1 tablespoon cornstarch
- 1 tablespoon Shaoxing cooking wine
- 1 pinch salt
- 2 tablespoons peanut oil
- 3 ounces shiitake mushrooms sliced
- 1/2 cup yellow onion sliced
- 1 cup baby carrots sliced petite
- 1/3 cup frozen peas
- 4 1/2 ounces Chinese celery chopped, about 2 cups
- 1 cup sliced scallions
- 2 tablespoons peanut oil
- 1 cup vegetable broth
- 1/2 cup Shaoxing cooking wine
- 1/2 cup water
- 1 teaspoon ginger root grated
- 1 teaspoon minced garlic
- 1 tablespoon sesame oil
- 3 tablespoons cornstarch

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 130 milligrams
4. Fat: 19 grams
5. Fiber: 4 grams

6. Protein: 20 grams
 7. SaturatedFat: 3 grams
 8. Sodium: 520 milligrams
 9. Sugar: 5 grams
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