

# Chinese Stuffed Peppers

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-stuffed-peppers-recipe>

## Ingredients:

- 12 ounces shrimp 340g, shelled and de-veined
- 2 scallions
- 1 teaspoon salt
- 2 tablespoons vegetable oil
- 1/2 teaspoon sesame oil
- 1 1/2 tablespoons cornstarch
- 2 teaspoons Shaoxing wine
- ground white pepper fresh
- 3 small bell peppers 6 long hot green peppers, or any pepper of your choice
- 1 tablespoon oil
- 1 tablespoon oil
- 1 clove garlic minced
- 1 tablespoon fermented black beans whole
- 1 teaspoon Shaoxing wine
- 1 cup chicken stock
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1 teaspoon soy sauce
- 1 teaspoon oyster sauce
- 1 tablespoon cornstarch mixed into a slurry with 1 tablespoon water

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 130 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 20 grams
7. SaturatedFat: 1 grams

8. Sodium: 1080 milligrams

9. Sugar: 3 grams

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