

Thai-Style Ginger & Sweet Red Chili Shrimp

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 2 pounds extra large shrimp peeled and deveined
- 2 tablespoons dry sherry
- 1/4 teaspoon salt
- 1/4 cup peanut oil divided
- 1 1/2 tablespoons fresh ginger finely grated
- 3 cloves garlic minced
- 2 tablespoons chili sauce Thai Sweet Red
- 1 tablespoon jalapeño pepper finely chopped, seeded
- 1/2 cup water
- 1 teaspoon soy sauce
- 4 scallions green parts only, thinly sliced
- 2 tablespoons red bell pepper finely chopped
- 1/4 teaspoon sesame oil Asian

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 345 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 46 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 720 milligrams
9. Sugar: 2 grams

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