

# Cashew Shrimp Stir-fry

Yield: 4 min  
Total Time: 155 min

Recipe from: <https://www.recipeschoose.com/recipes/prawn-and-cashew-chinese-recipe>

## Ingredients:

- 8 ounces medium shrimp 225g, peeled and deveined
- 1 1/4 teaspoons sugar divided
- 1/8 teaspoon baking soda
- 1/4 cup water
- 1/2 teaspoon sesame oil
- 1 teaspoon cornstarch
- salt
- white pepper
- 4 stalks celery sliced at a 45 degree angle
- 1/2 red bell pepper sliced
- 1 1/2 tablespoons oil
- 2 slices ginger minced
- 1 scallion chopped
- 2 teaspoons oyster sauce
- 3/4 cup cashews roasted; see note

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 85 milligrams
4. Fat: 26 grams
5. Fiber: 3 grams
6. Protein: 20 grams
7. SaturatedFat: 4 grams
8. Sodium: 420 milligrams
9. Sugar: 5 grams

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