

Sichuan Salt & Pepper Shrimp

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/salt-pepper-king-prawn-recipe-chinese>

Ingredients:

- 20 king prawns large, shrimp, peeled and deveined
- 1 tablespoon soy sauce
- 2 tablespoons Shaoxing wine ?Chinese
- 1 egg lightly beaten
- vegetable oil for deep frying, plus 1 tbsp extra
- 1 1/2 cups cornflour , cornstarch
- 2 garlic cloves peeled and finely chopped
- 2 red chillies long, finely sliced
- 2 red chillies large dried, roughly chopped
- 2 spring onions , scallions, sliced
- chopped coriander roughly, cilantro, to serve
- lime wedges to serve
- salt
- pepper
- 1 tablespoon Sichuan peppercorns
- 2 tablespoons sea salt

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 85 milligrams
4. Fat: 8 grams
5. Fiber: 6 grams
6. Protein: 11 grams
7. SaturatedFat: 1 grams
8. Sodium: 4000 milligrams
9. Sugar: 2 grams

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