



Sichuan Style Stir-Fried Shrimp WITH OYSTER FLAVORED SAUCE

Serves 3-4

12 oz.	Shrimp, shelled and deveined	1 Tbsp.	Neutral Flavored Oil
4 Tbsp. (¼ cup)	Lee Kum Kee Premium Oyster Flavored Sauce	1 Tbsp.	Minced garlic
		2 tsp.	Minced ginger
1-2 tsp.	Lee Kum Kee Peppercorn Chili Oil	½ cup	Red Bell Peppers, ¾” pieces
		½ cup	Scallions, ½” lengths
2 Tbsp.	Water or stock	12 pieces	Baby Bok Choy
1 tsp.	Sugar	1 tsp.	Sesame seeds, toasted

COOKING METHOD

1. Marinate shrimp in 1 tablespoon of Premium Oyster Flavored Sauce.
2. Whisk together remaining Oyster Flavored Sauce, ½ tsp. of Peppercorn Chili Oil, water or stock, and sugar.
3. Add oil to a wok or sauté pan and allow a moment for that to get hot.
4. Add minced ginger and garlic and stir-fry briefly, enough to infuse the oil and soften their flavors.
5. Add bell peppers and shrimp, and stir-fry until shrimp is about 90% cooked.
6. Add scallions and slowly mix in Oyster Flavored Sauce while tossing to cook evenly.
7. Plate this next to some cooked rice and baby bok choy.
8. Drizzle Peppercorn Chili Oil over on final plate to showcase its spiciness. Sprinkle sesame seeds as a final touch.



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