Zucchini Bread Recipes

Kung Pao Shrimp Stir Fry

Spicy shrimp, peanuts, and vegetables come together in a vibrant stir-fry that’s perfect for busy evenings.

15 min	12 min	27 min	4	Easy	Chinese
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Stir-Fry

- [ ] 1 lb (450 g) large shrimp, peeled and deveined
- [ ] 2 tbsp cornstarch
- [ ] 3 tbsp vegetable oil, divided
- [ ] 1 cup roasted peanuts, roughly chopped
- [ ] 1 red bell pepper, sliced thin
- [ ] 1/2 cup sliced carrots
- [ ] 2 green onions, cut into 2-inch pieces

Sauce

- [ ] 3 tbsp low-sodium soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1 tsp toasted sesame oil
- [ ] 1 tsp dried red chilies, crushed
- [ ] 1/2 tsp Sichuan peppercorns, lightly toasted and ground

Instructions

1. Toss the shrimp with cornstarch until lightly coated; set aside.
2. Heat 2 tbsp oil in a large wok over medium-high heat. Add shrimp in a single layer and stir-fry 2-3 minutes until pink and just cooked through. Remove shrimp and set aside.
3. Add the remaining 1 tbsp oil; toss in bell pepper, carrots, and green onion stems. Stir-fry 2 minutes until bright but still crisp.
4. Stir in crushed red chilies, peppercorns, and the sauce mixture. Cook 1 minute, allowing the sauce to thicken and coat the vegetables.
5. Return shrimp to the wok, add the chopped peanuts, and drizzle sesame oil. Toss everything together for another minute, then serve hot over steamed rice or noodles.

Nutrition per serving

320 kcal	28 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra heat, add a dash of chili oil when finishing.
- If you prefer a thicker sauce, mix an extra teaspoon of cornstarch with water before adding.
- Serve with lime wedges for a fresh burst of acidity.