Plate Dream

Kung Pao Shrimp Stir Fry – Quick & Flavorful

Spicy, tangy shrimp with peanuts and vegetables, ready in under 30 minutes.

10 min	15 min	25 min	4	Easy	Chinese
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1 red bell pepper, sliced
- [ ] 1 green bell pepper, sliced
- [ ] 1/2 cup unsalted roasted peanuts
- [ ] 2 tbsp vegetable oil
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 1 tsp Sichuan peppercorns, lightly crushed

Sauce

- [ ] 3 tbsp soy sauce
- [ ] 2 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1 tsp cornstarch mixed with 2 tbsp water
- [ ] 1 tsp chili flakes

Instructions

1. Pat the shrimp dry, then toss with a pinch of salt and pepper.
2. Heat the oil in a wok over medium-high heat. Add garlic, ginger, and Sichuan peppercorns; stir quickly until fragrant.
3. Add the shrimp and sear for 2-3 minutes until pink. Remove and set aside.
4. Throw in the bell peppers, stir-fry for 2 minutes, then return the shrimp to the pan.
5. Stir the sauce ingredients together, pour over the shrimp and veggies, and let it simmer until thickened.
6. Garnish with peanuts and a drizzle of sesame oil, then serve hot.

Nutrition per serving

380 kcal	28 g	30 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra heat, add a dash of sriracha at the end.
- For added depth, toast the Sichuan peppercorns lightly before using.
- Serve immediately for the best texture.