

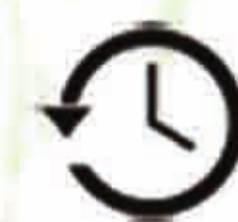
Spicy Szechwan Shrimp



Contain:  

Spiciness:    HOT

Serves: 



Prep Time : 10mins

Cooking Time : 20mins

Ingredients :

- 4 tbsps water
- 2 tbsps Soy Asahi Hot&Spicy BBQ Marinade Sauce
- 1 tbsp soy sauce
- 1 tbsp Seafood Stock
- 1 teasp honey
- 1/2 teasp crushed red pepper
- 1/4 teasp ground ginger
- 1 tbsp vegetable oil
- 1/4 cup sliced green onions
- 4 cloves garlic, minced
- 12 ounces cooked shrimp, tails removed

Instructions :

1. In a bowl, stir together water, Soy Asahi Hot&Spicy BBQ Marinade Sauce, soy sauce, seafood Stock, honey, crushed red pepper, and ground ginger. Set aside.
2. Heat oil in a large skillet over medium-high heat. Stir in green onions and garlic; cook 30 seconds. Stir in shrimp, and toss to coat with oil. Stir in sauce. Cook and stir until sauce is bubbly and thickened.



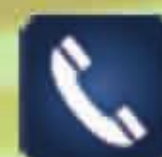
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