

Treasure Barrel

Kung Pao Shrimp Stir Fry

Spicy, savory Kung Pao Shrimp with crisp veggies and a tangy sauce—perfect for a fast, satisfying dinner.

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1 red bell pepper, sliced
- [ ] 1 green bell pepper, sliced
- [ ] 1/2 cup roasted peanuts, roughly chopped
- [ ] 3 dried red chili peppers, whole
- [ ] 2 tbsp vegetable oil

Sauce

- [ ] 3 tbsp soy sauce
- [ ] 2 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1 tsp hoisin sauce
- [ ] 1 tsp sesame oil
- [ ] 1 tsp cornstarch mixed with 2 tbsp water

Aromatics

- [ ] 2 cloves garlic, minced
- [ ] 1 tsp ginger, minced
- [ ] 2 scallions, sliced (white and green parts separated)

Instructions

1. Pat the shrimp dry, then toss lightly in 1 tablespoon of soy sauce; set aside. Asian prawns inspired the quick sear.
2. Heat the oil in a large skillet over medium-high. Add dried chilies and peanuts; stir for 30 seconds until fragrant.
3. Add shrimp in a single layer; sear 1-2 minutes per side until pink but not overcooked. Remove shrimp and set aside.
4. In the same pan, add garlic, ginger, and the white parts of scallions; sauté 30 seconds. Then add the sliced bell peppers and stir-fry 2-3 minutes until just tender.
5. Stir in the sauce mixture, bring to a gentle simmer, then return shrimp to the pan. Add the cornstarch slurry, toss everything together for another minute until the sauce thickens and coats.
6. Finish with sesame oil, the green scallion ribbons, and a final sprinkle of peanuts. Serve immediately over rice or noodles. For more noodle ideas, see Shrimp noodles.

Nutrition per serving

280 kcal	24 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less heat, remove the seeds from the dried chilies before cooking.
- A splash of orange zest can brighten the sauce just before serving.
- Feel free to add sliced carrots for extra color and sweetness.