

Spicy Shrimp Stir-Fry

A flavorful and spicy stir-fry dish with succulent shrimp, crunchy vegetables, and a kick of heat.



Main Dish

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 8-10 large shrimp, peeled and deveined
- 1/2 red bell pepper, thinly sliced
- 1/2 yellow bell pepper, thinly sliced
- 1/2 cup snow peas
- 1/2 carrot, julienned
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon chili garlic sauce
- 1 tablespoon vegetable oil
- Salt and pepper to taste

Steps

- 1 In a small bowl, mix together soy sauce, oyster sauce, and chili garlic sauce.
- 2 Heat vegetable oil in a wok or large skillet over high heat.
- 3 Add minced garlic and cook for about 30 seconds until fragrant.
- 4 Add shrimp and stir-fry for 2-3 minutes until they turn pink and opaque.
- 5 Add sliced bell peppers, snow peas, and carrot. Stir-fry for another 2 minutes until vegetables are slightly tender.
- 6 Pour the sauce mixture over the shrimp and vegetables. Stir well to coat everything evenly.
- 7 Cook for an additional 1-2 minutes until the sauce thickens slightly.
- 8 Season with salt and pepper to taste.
- 9 Serve the spicy shrimp stir-fry hot with steamed rice or noodles.