

# Hot and Sour Shrimp Lo Mein

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*Recreate the classic Chinese take-out dish at home in under an hour, less time it takes to get it delivered.  
Makes 4 servings.*

## Ingredients:

1 pound medium shrimp, peeled and deveined  
1 tablespoon Chinese rice wine or dry sherry  
1 teaspoon cornstarch  
½ pound Chinese egg noodles, fettuccini, or linguini  
1 tablespoon sesame oil  
6 ounces snow peas  
1 cup baby carrots  
Two ¼-inch slices ginger, minced  
1 red bell pepper, cut into 1-inch strips  
¼ cup vegetable oil, for stir-frying

## Sauce

Hot and sour sauce, as needed  
¾ cup chicken broth  
2 tablespoons red wine vinegar  
2 tablespoons ketchup  
1 tablespoon granulated sugar  
2 tablespoons light soy sauce  
1 tablespoon cornstarch, dissolved in ¼ cup water

## Directions:

1. In a small bowl, mix together the sauce ingredients and set aside.
2. Place shrimp, rice wine, and cornstarch in medium bowl; mix to incorporate and marinate 15 minutes.
3. Fill a large pot of water. Bring to a boil, add noodles, and cook 5 minutes. Drain, rinse with cold water, and drain again. Toss with sesame oil and set aside.
4. Bring a separate medium pot of water to a boil. Add snow peas and carrots; cook until they turn bright in color, about 2 minutes. Submerge in ice cold water, remove, and drain thoroughly.
5. Heat 2 tablespoons of vegetable oil in a large wok over medium-high to high heat; add ginger and cook until aromatic, about 30 seconds.
6. Add shrimp and cook until they turn pink. Remove from the wok and set aside.
7. Heat an additional 2 tablespoons of oil in wok. Add carrots, cook 1 minute; add snow peas and cook an additional 1 minute; add the red bell peppers and cook an additional 1 minute.
8. Push the vegetables up to the side of the wok and add the sauce in the middle. Heat to boiling, then add the noodles and shrimp. Mix everything together; heat through and serve hot.