

# Kung Pao Shrimp

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*For those who can handle the heat, Kung Pao is an unbeatable dish. It's full of sweet, nutty flavor and lots of crunch—not to mention intense heat from the liberal peppers. Makes 2 servings.*

## Ingredients:

1 ½ tablespoons chili garlic sauce  
1 ½ tablespoons oyster sauce  
1 teaspoon rice vinegar  
2 tablespoons olive oil  
3 cloves garlic, minced  
½ cup cashew nuts, roasted  
6 dried chili peppers  
1 medium white onion, diced  
½ red bell pepper, chopped  
½ green bell pepper, chopped  
½ pound medium shrimp, peeled and deveined  
2 medium green onions, minced  
½ teaspoon ground white pepper

## Directions:

1. In a small bowl, mix the chili garlic sauce, oyster sauce and rice vinegar. Set aside.
2. Heat olive oil in a medium pan over medium-high heat. Add garlic and cook until light brown, about 3 minutes. Add cashews, dried chilis, onion, and bell peppers. Cook until onion turns translucent, about 4 minutes.
3. Add shrimp and cook, stirring occasionally, 1 minute.
4. Add reserved chili garlic sauce mixture and season with pepper, stirring to combine.
5. Cook until the shrimp are pink and cooked through, another minute. Garnish with green onions and serve.