



# Recipe

## Spicy Shrimp in Garlic Sauce

### Ingredients

- 1 tablespoon low-sodium soy sauce
- 2 tablespoons chili sauce
- 1 teaspoon sesame oil
- 1 tablespoon rice wine
- 1 teaspoon sugar
- 2 tablespoons olive oil
- 1-inch piece of ginger root, grated
- 2 garlic cloves, sliced
- 1 pound uncooked medium shrimp, peeled and deveined
- 1 cup chopped celery
- 1 pinch black pepper
- Optional garnishes: toasted sesame seeds and sliced green onion



### Directions

1. In a small bowl, mix soy sauce, chili sauce, sesame oil, rice wine and sugar and set aside.
2. In a large pan, heat the olive oil over medium-high heat. When the oil is hot, add the ginger and garlic. Cook for about 30 seconds until fragrant.
3. Add shrimp and cook until both sides have changed from grey to pink and white, about 2 minutes on each side.
4. Pour in sauce mixture and add celery. Stir until shrimp are fully coated with sauce. Season with black pepper and add salt to taste.
5. Remove from heat, and serve with rice and vegetables of your choice.

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