



## Mama Chang's Stir-Fried Shrimp and Scallions

### **Servings: 4**

Preparation Time: 20 minutes

Start to Finish Time: 35 minutes

*This dish is mildly spicy, but only a low-grade heat "punch" even though there is a lot of crushed pepper. I guess that the sweetness of the ketchup offsets the heat. Yes, I said ketchup! Ketchup provides an unusual tart/sweet taste that works well.*

### **Shrimp Toss:**

1 1/2 pounds shrimp, jumbo (21/25 count), shelled and deveined

3 cloves garlic, sliced

1 1"-piece fresh ginger, peeled and minced

1 1/2 teaspoon red pepper flakes

1 large egg white

1 teaspoon cornstarch

### **Ketchup Mixture:**

3/4 cup ketchup

1/2 cup low-sodium chicken broth

1 tablespoon sugar

1 1/2 teaspoons freshly ground pepper

1 1/2 teaspoons kosher salt

1 teaspoon cornstarch

### **Stir Fry & Finish:**

1/4 cup canola oil

3 each scallions, thinly sliced

1/2 cup cilantro, coarsely chopped

*Joanne Chang is an American chef and restaurant owner. She is the owner of Flour Bakery in Boston and Cambridge, Massachusetts and James Beard Foundation Award winner for Outstanding Baker, 2016. Joanne Chang's mother used to make this sweet-and-spicy shrimp stir-fry all the time. When she was old enough to cook, Chang asked her mom for the recipe. "She hemmed and hawed until she finally gave it to me, revealing her secret ingredient: ketchup."*

**WINE PAIRING SUGGESTION:** This goes well with a Spanish rosé.



In a large bowl, toss the shrimp with the garlic, ginger, red pepper, egg white and 1 teaspoon of the cornstarch until well-coated.

In a medium bowl, whisk the ketchup with the broth, sugar, pepper, salt and the remaining 1 teaspoon of cornstarch.

In a very large skillet, heat the oil until shimmering. Add the shrimp and stir-fry over high heat until they begin to turn pink.

Add the ketchup mixture and simmer until the shrimp are cooked, about 2 minutes.

Stir in the scallions and cilantro and serve.