



Gluten Free Hong Kong Shrimp



Ingredients: Deli Portion (6 single servings)

- 1 C. **General Kung Pao Sauce** (Starport 345 Gluten Free)
- ½ C. **Classic Hoisin Sauce** (Starport 128 Gluten Free)
- 3 lbs. Shrimp, shelled, deveined, ½” long (26/30 count)
- 3 Tbsp. **Marinade Seasoning** (Starport 356 Gluten Free)
- 2 Tbsp. Water
- ¾ C. Corn oil
- .75 lb. Celery, 1” x ½” (2 C.)
- .75 lb. Green bell peppers, 1” x ½ x ½” (2 C.)
- .75 lb. Red bell peppers 1” x ½ x ½” (2 C.)
- .75 lb. Yellow bell peppers, 1” x ½ x ½” (2 C.)
- .75 lb. Red onions, 1” x ½” (2 C.)



Instructions

1. Shell, devein and clean shrimp and cut to 1” lengths.
2. Mix **Marinade Seasoning** with 2 Tbsp. water and 3 Tbsp. oil, then add to cut shrimp and marinate for ½ hour.
3. Slice all vegetables to 1” x ½” and set aside.
4. Mix together **General Kung Pao Sauce** and **Classic Hoisin Sauce** and set aside.
5. Oil blanch marinated shrimp in deep fryer at 350F for 3 minutes, shake off excess oil and set aside.
6. Heat wok at high heat, add oil, then onion and celery and stir-fry 2 minutes.
7. Add in all bell peppers and stir-fry 1 minute, and then add in oil blanched shrimp.
8. Stir-fry another minute then add in sauce mixture of **General Kung Pao Sauce** and **Classic Hoisin Sauce**.
9. May be garnished with chopped green onions or cilantro.
10. Can also be served as *Hong Kong Shrimp Lettuce Cups*.