

CopyCat P.F. Chang's Firecracker Shrimp

Ingredients

Shrimp Marinade:

2 teaspoons cornstarch
1/2 teaspoon ground white pepper
1/4 cup vegetable oil
2 egg whites, lightly beaten

Firecracker Sauce:

2 tablespoons chili bean sauce
1 cup chicken stock
1/2 cup rice wine
2 tablespoons oyster sauce
1 tablespoon chili paste

Shrimp:

10 ounces Chinese egg noodles
1 1/2 pound medium shrimp, peeled and deveined
1 tablespoon minced garlic
1 medium yellow onion, diced
1 green bell pepper, seeded and diced
1 red bell pepper, seeded and diced
2 tablespoons chili paste
3 tablespoons minced green onion

Directions

Combine the cornstarch, white pepper, vegetable oil, and egg white in a bowl. Add the shrimp, stirring to coat the shrimp in the marinade. Set aside.

Combine the chili bean sauce, chicken stock, rice wine, oyster sauce, and chili paste in a bowl to make the firecracker sauce. Mix well and set aside.

Cook the egg noodles in boiling water until al dente. Drain well then place in a bowl of ice water. Stir to chill the noodles. Drain the water from the bowl. Stir in the sesame oil.

Heat a wok over medium-high heat. Add the shrimp. Cook, stirring constantly, until almost cooked (do not fully cook the shrimp). Remove the shrimp from the wok with a slotted spoon and set aside.

Wipe out the wok. Add the chilled noodles and a few tablespoons of the firecracker sauce. Cook, stirring constantly, for 2 minutes. Remove the noodles to a shallow bowl.

Wipe out the wok. Add the garlic, onions, bell peppers, chili paste, and remaining firecracker sauce. Stir to mix. Add the shrimp to the wok. Cook, stirring constantly, until the shrimp has finished cooking.

Spoon the shrimp and sauce over the noodles, garnish with the green onions, and serve immediately.