

CopyCat P.F. Chang's Kung Pao Shrimp

Ingredients

sesame oil

8 ounces medium shrimp, shelled, tail off, deveined

5 whole chile pods

1 teaspoon chopped green onion

1/2 teaspoon minced garlic

3 ounces kung pao sauce, found in the Asian section of your grocery store

1/4 cup chopped peanuts

1/2 teaspoon crushed red pepper flakes

Directions

Heat a wok or large skillet over medium-high heat. Add enough oil to lightly coat.

Add the shrimp and quickly stir-fry (about 1-2 minutes). Remove the shrimp and set aside.

Add the chile pods, green onion, garlic, and kung pao sauce and stir quickly to cook the garlic.

Add the shrimp back to the wok and stir quickly to coat in the mixture.

Remove the kung pao shrimp to a serving dish and top with chopped peanuts and crushed red pepper, if desired.