

CopyCat Panda Express Chili Crisp Shrimp

Ingredients

1 1/2 cups cornstarch
2 cups club soda
1 2/3 cups + 1/2 cup all-purpose flour divided use
vegetable oil for frying + 1 tablespoon for sautéing
1 1/2 pounds peeled shrimp medium size is preferred
1 medium yellow onion chopped into large pieces
1 red bell pepper chopped into large pieces
1 to 2 tablespoons chili crisp
rice for serving

Directions

To prepare the tempura batter, combine the cornstarch, club soda, and 1 2/3 cups of flour in a large bowl. Mix until well blended.

Pour the vegetable oil into a large pot until it reaches a dept of 4 inches. Heat the oil to 350°F.

Pat the shrimp dry. Dredge them in the remaining 1/2 cup of flour and then dip them in the tempura batter.

Gently drop a few shrimp at a time into the hot oil and fry until golden, about 1 minute. Remove from the oil and drain on a wire rack resting on a baking sheet.

In a wok or large skillet, heat 1 tablespoon of vegetable oil over medium heat. Add the onion and red bell pepper and cook until softened. Add the fried shrimp and drizzle the chili crisp on top. Stir to combine.

Serve with rice.