

CopyCat Panda Express Honey Walnut Shrimp

Ingredients

1 cup water
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ cup walnut halves
4 large egg whites
 $\frac{2}{3}$ cup cornstarch
1 lb shrimp (peeled, deveined – we used large shrimp)
2 tablespoon honey
 $\frac{1}{4}$ cup mayonnaise
1 tablespoon sweetened condensed milk
 $\frac{1}{2}$ teaspoon paprika
vegetable oil (for frying the shrimp)
green onion (optional – sliced, for garnish)

Directions

In a small saucepan, bring the water, sugar and walnuts to a low boil and boil for 2-3 minutes. Remove the walnuts to a wire cooling rack to dry.

In a small to medium bowl, whisk the egg whites until light and foamy. Add the cornstarch and whisk until well combined and you have a smooth batter.

Heat your skillet, frying pan or wok to medium high heat or until your vegetable oil is 350 degrees F (175 degrees C). Coat the shrimp by dipping them into the batter using a heat resistant slotted spoon or a fork, then allowing the excess batter to drip off of the shrimp before placing them into the heated oil in your skillet.

Fry the shrimp for 4-5 minutes, or until lightly golden brown. Remove the cooked shrimp to a paper towel lined plate (or a

rack) to remove excess oil.

Combine sauce ingredients (mayonnaise, sweetened condensed milk, honey and paprika) in a small bowl, stirring until smooth.

Toss the cooked shrimp in the sauce, stirring gently to coat evenly. Serve coated shrimp onto your plates, then top with candied walnuts. Garnish with optional sliced green onions, if desired.