
THE GREEN LINE

CHILI SHRIMP RECIPE BY YUEH TUNG'S JOANNA LIU

[You can watch Joanna Liu demonstrate the recipe on THEGREENLINE.TO.](#)

INGREDIENTS:

To make your chili shrimp:

- Use a cup of shrimp
- 1 tsp of light soy sauce
- 1 tsp of dark soy sauce
- 1 onion
- 1 tsp of cooking wine
- starch slurry
- Oyster sauce
- 1 serving of rice

INSTRUCTIONS:

Step 1: Heat up the wok

In a heated wok, throw in your teaspoon of chopped garlic and half a cup of chopped onions.

Let the onions continue cooking in the wok until they become translucent. Be careful not to let them burn before you throw in your protein.

Then, add in your protein. Joanna says you can use any protein you have — shrimp, chicken, beef, pork, etc.

For this recipe, she uses about a cup of shrimp.

Step 2: Drench the protein

It's time to start saucing up your protein.

Deglaze with a teaspoon of cooking wine. Alternatively, you can use a broth, apple cider vinegar or even citrus juices.

Add a cup of water then season with a quarter teaspoon salt and a teaspoon of light soy sauce.

Then, make a corn starch slurry to thicken the sauce. This means separately mixing a tablespoon of starch and water to add into the sauce.

And then add one tablespoon of dark soy sauce.

Step 3: Plate your dish

Scoop the warm, rich protein onto a bowl of rice.

Garnish with sesame seeds and other toppings to finish.