



Asian Gluten Free Recipe

Hong Kong Kung Pao Shrimp

Spicy and sweet stir fried shrimp with red and green bell peppers, onions and celery in gluten free Kung Pao and Hoisin sauces.



Ingredients: Deli Portion (6 single servings)
1 C. **General Kung Pao Sauce** (Gluten Free Starport 345)
½ C. **Classic Hoisin Sauce** (Gluten Free Starport 128)
3 lbs. Shrimp, shelled, deveined, ½” long (26/30 count)
3 Tbsp. **Marinade Seasoning** (Gluten Free Starport 356)
2 Tbsp. Water
¾ C. Corn oil
.75 lb. Celery, 1” x ½” (2 C.)
.75 lb. Green bell peppers, 1” x ½ x ½” (2 C.)
.75 lb. Red bell peppers 1” x ½ x ½” (2 C.)
.75 lb. Yellow bell peppers, 1” x ½ x ½” (2 C.)
.75 lb. Red onions, 1” x ½” (2 C.)
3 Tbsp. Garlic Ginger Infusion ([Visit Starport Foods Recipe](#))

Instructions:

1. Shell, devein and clean shrimp and cut to 1” lengths.
2. Mix **Marinade Seasoning** with 2 Tbsp. water and 3 Tbsp. oil, then add to cut shrimp and marinate for ½ hour.
3. Slice all vegetables to 1” x ½” and set aside.
4. Mix together **General Kung Pao Sauce** and **Classic Hoisin Sauce** and set aside.
5. Oil blanch marinated shrimp in deep fryer at 350F for 3 minutes, shake off excess oil and set aside.
6. Heat wok at high heat, add oil, then onions, celery and Garlic Ginger Infusion then stir-fry 2 minutes.
7. Add in all bell peppers and stir-fry 1 minute, and then add in oil blanched shrimp.
8. Stir-fry another minute then add in sauce mixture of **General Kung Pao Sauce** and **Classic Hoisin Sauce**.
9. May be garnished with chopped green onions or cilantro.
10. Can also be served as Hong Kong Shrimp Lettuce Cups.