



Shrimp & Walnuts

INGREDIENTS:

SERVES 4

2 lbs Peeled Shrimp

1 tbs Soy Sauce

1 cup Cornstarch (for dusting)

1 cup Mayonnaise

1/2 cup Condensed Milk

1 tsp Soy Sauce

1 cup Walnuts, Fried Briefly

8 oz Cooked Broccoli Florets

DIRECTIONS:

1. Fill a large pot half full of corn oil or peanut oil and bring to 350F degrees.
2. Toss shrimp with soy sauce in a large bowl. Add the cornstarch and coat chicken evenly, until all of it is covered. Remove shrimp from bowl, dusting off any excess cornstarch.
3. Deep fry shrimp until golden brown about 7 minutes.
4. In a separate pan add mayonnaise, condensed milk, and soy sauce. Bring to a simmer.
5. Toss the fried shrimp and sauce together.
6. Serve over a bed of jasmine rice. Garnish with fried walnuts and cooked broccoli florets.