

## Sweet and Sour Glazed Shrimp

<https://www.foodnetwork.com/recipes/food-network-kitchen/sweet-and-sour-glazed-shrimp-5288799>



Directions: Taking loose cues from the sweet and sour chicken that's popular at Chinese-American takeout restaurants, this speedy shrimp stir-fry uses plum sauce, ketchup and rice wine vinegar to create the perfect balance of flavors.

Level: Easy

Total: 15 min

Yield: 4 servings

1/4 cup Chinese plum sauce  
1/4 cup ketchup  
2 teaspoons soy sauce  
1/4 teaspoon crushed red pepper flakes  
1 1/4 pounds medium shrimp peeled and deveined and tails removed  
Kosher salt and freshly ground black pepper  
1-tablespoon olive/avocado oil  
2 scallions, thinly sliced (white and green parts kept separate)  
1 clove garlic, finely chopped  
1 teaspoon finely chopped peeled fresh ginger  
3 tablespoons unseasoned rice wine vinegar  
Cooked white rice, for serving, optional

Stir together the plum sauce, ketchup, soy sauce and pepper flakes in a small bowl, set aside. Sprinkle the shrimp with salt and pepper. Heat the oil in a medium skillet over medium-high heat. Add the shrimp to the skillet and cook, stirring occasionally, until just cooked through, 2 to 3 minutes. Transfer to a plate. Add the scallion whites, garlic and ginger to the skillet and cook, stirring constantly, until soft, about 1 minute. Add the vinegar and scrape up any brown bits that cling to the bottom of the skillet. Add the plum-ketchup sauce and bring to a simmer. Return the shrimp to the skillet along with the scallion greens and give the skillet a swirl to bring everything together. Divide among 4 plates and serve with white rice if using.