



## Basil shrimp

### Ingredients

- 2 T vegetable oil
- 2 T oyster sauce
- 2 T fish sauce
- 2 T sugar
- 1 red bell pepper
- 1 ½ pounds large shrimp, raw and deveined
- 4 sliced shallots
- 4 cloves of garlic, minced
- 1 T Thai red chilies
- 1 cup very finely sliced basil leaves

### Directions

- Whisk together the oyster sauce, soy sauce, fish sauce and sugar until well-combined and set aside
- Heat the oil in a heavy, high-walled skillet over high heat
- When hot, add vegetable oil to cover the pan lightly, wait a few seconds for it to heat, then add shrimp
- Cook until cooked through and pink
- Transfer shrimp to a bowl
- Clean out skillet and then reheat/re-oil
- Add the bell peppers to the hot skillet
- Stir-fry for one minute
- Add the shallots, garlic and chilies
- Cook until fragrant, about one more minute
- Add shrimp back into pan
- Pour in the prepared sauce
- Continue to cook until the sauce begins to glaze, about 2 more minutes
- Stir in the basil leaves and cook until most of the liquid has evaporated