

## Sweet and Sour Chili Shrimps Recipe

### Ingredients:

4 scallions, trimmed  
3 tablespoons sweet chili sauce  
3 tablespoons tomato sauce (ketchup)  
1 tablespoon raw castor sugar  
1 tablespoon light soy sauce  
1 tablespoon rice vinegar or white wine vinegar  
¼ cup (60 ml) sunflower or canola oil  
2.5cm-piece of ginger, cut into fine matchsticks  
500 g green shrimps, peeled, de-veined  
1 teaspoon cornstarch  
2 garlic cloves, crushed  
1-2 red chilies, deseeded, finely chopped  
250 g punnet cherry tomatoes, halved  
Noodles or steamed rice, to serve

### Method:

Slice the green scallions tops lengthways into thin strips and set aside. Thinly slice the white parts of the scallions on the diagonal. Mix together the sweet chili sauce, tomato sauce (ketchup), sugar, soy sauce and vinegar in a small bowl until well combined, then set aside.

Heat half the oil in a wok or large deep frying pan over high heat. Add the ginger and stir-fry for 30 seconds, then add the shrimps and stir-fry for 1½ - 2 minutes until shrimps turn opaque and are just cooked. Transfer the shrimps to a plate.

Mix together the cornstarch and 1 tablespoon cold water in a small bowl to form a smooth paste. Return the wok or frying pan to the heat and add the remaining oil. Add the garlic and chili and, as soon as they begin to sizzle, add the cherry tomatoes and white scallion slices and stir-fry for 1 minute.

Add the sweet chili sauce mixture and the cornstarch mixture and simmer for 30 seconds or until the sauce is thick and smooth. Return the shrimps to the wok or frying pan with the green scallion strips, reserving some to garnish, and toss until combined and heated through.

Serve the sweet and sour chili shrimps in bowls with noodles or in a plate with steamed rice.

Garnish with the reserved green scallion strips.