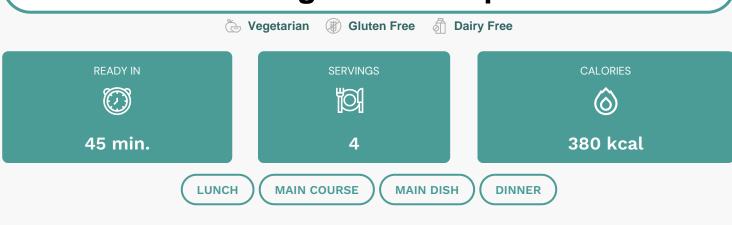


# **Kung Pao Shrimp**



## Ingredients

| I pound broccoli florets rinsed cut into 1-inch-wide pieces |
|---|
| O.5 teaspoon chili flakes hot                               |
| 1 tablespoon cornstarch                                     |
| 0.8 cup fat-skimmed chicken broth                           |
| 1 tablespoon ginger fresh minced                            |
| 2 teaspoons garlic minced                                   |
| O.3 cup roasted salted chopped                              |
| 1 teaspoon salad oil  |

|            | 0.3 teaspoon salt   |
|------------|---|
|            | 2 tablespoons soya sauce  |
|            | 1.5 teaspoons sugar   |
|            | 1.5 cups rice long-grain white  |
|            | 2 tablespoons citrus champagne vinegar  |
| Εq         | uipment   |
|            | bowl  |
|            | frying pan  |
|            | wok   |
|            | colander  |
| Directions |   |
|            | In a 2- to 3-quart pan, combine rice and 2 3/4 cups water. Bring to a boil over high heat and cook until most of the water is absorbed, 7 to 10 minutes. Turn heat to low, cover, and cook until rice is tender to bite, 10 to 15 minutes longer. Spoon rice into a bowl. |
|            | Meanwhile, in a small bowl, mix broth, soy sauce, vinegar, cornstarch, sugar, chili flakes, and salt until smooth.  |
|            | In a 12-inch nonstick frying pan or a 14-inch wok over high heat, combine broccoli and 1/2 cup water. When boiling, cover, reduce heat to medium, and simmer, stirring occasionally, until broccoli is bright green and just tender when pierced, 4 to 7 minutes.         |
|            | Pour into a colander to drain.  |
|            | Add oil, ginger, and garlic to pan; stir over high heat until garlic begins to brown, 30 to 45 seconds.   |
|            | Add shrimp and stir until opaque but still moist-looking in center of thickest part (cut to test) 3 to 4 minutes. Stir in broccoli.   |
|            | Stir cornstarch mixture and add to pan. Stir until sauce boils.   |
|            | Pour shrimp into a bowl and sprinkle with peanuts.  |
|            | Serve with cooked rice.   |

### **Nutrition Facts**

#### **Properties**

Glycemic Index:55.82, Glycemic Load:36.14, Inflammation Score:-8, Nutrition Score:23.028260806332%

#### **Flavonoids**

Luteolin: 0.91mg, Luteolin: 0.91mg, Luteolin: 0.91mg, Luteolin: 0.91mg Kaempferol: 8.89mg, Kaempferol: 8.89mg, Kaempferol: 8.89mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 3.72mg, Quercetin: 3.72mg, Quercetin: 3.72mg, Quercetin: 3.72mg

#### **Nutrients** (% of daily need)

Calories: 379.71kcal (18.99%), Fat: 6.5g (9.99%), Saturated Fat: 1.03g (6.43%), Carbohydrates: 69.42g (23.14%), Net Carbohydrates: 64.51g (23.46%), Sugar: 3.79g (4.21%), Cholesterol: Omg (0%), Sodium: 907.94mg (39.48%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 12.05g (24.09%), Vitamin C: 101.75mg (123.33%), Vitamin K: 116.74µg (111.18%), Manganese: 1.3mg (64.79%), Folate: 90.84µg (22.71%), Selenium: 15.35µg (21.92%), Phosphorus: 210.82mg (21.08%), Fiber: 4.91g (19.62%), Vitamin B6: 0.39mg (19.31%), Vitamin B3: 3.84mg (19.21%), Potassium: 561.98mg (16.06%), Vitamin B5: 1.58mg (15.8%), Vitamin A: 780.73IU (15.61%), Magnesium: 62.38mg (15.59%), Copper: 0.3mg (15.08%), Vitamin B2: 0.2mg (11.88%), Vitamin B1: 0.17mg (11.36%), Iron: 1.99mg (11.05%), Zinc: 1.49mg (9.93%), Calcium: 89.76mg (8.98%), Vitamin E: 1.24mg (8.25%), Vitamin B12: 0.09µg (1.42%)