



Chili Caldereta Shrimp (Wild Caught) Recipe

Preparation Time	10
Cooking Time	25
Serving Size	4

Ingredients:

- 1 pack Wild Caught Organic Black Tiger Shrimp (400g), deveined
- 1/2 cup cornstarch
- 3 cups oil
- 2 Tbsp oil
- 1 Tbsp ginger, minced
- 2 Tbsp garlic, minced
- 1 tsp chopped
- 1 pouch DEL MONTE Quick 'n Easy Caldereta Sauce (80g)
- 1 cup water
- 1 Tbsp sugar, white
- 1 sachet KIKKOMAN Oyster Sauce (30g)
- 2 pcs egg, beaten
- 1 Tbsp sesame oil
- 1/3 cup cilantro, chopped

Preparation:

1. Dredge the shrimps in cornstarch then deep-fry in batches until cooked. Drain and set aside.
2. In a separate pan, heat the oil then sauté the ginger, garlic, and sili. When golden, set aside.
3. Using the same pan, add DEL MONTE Quick n Easy Caldereta Sauce, water, sugar, and Kikkoman Oyster Sauce. Simmer for 5 minutes. Add the beaten eggs and mix. Add sesame oil. Toss in the cooked shrimps. Top with cilantro.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Deep Frying
- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Rubber Spatula
- Scissors