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## Ecuadorian Shrimp in a Chili Garlic Sauce

Serves 2

### Ingredients

- 1 lb raw head-on Ecuadorian Shrimp, rinsed and patted dry
- 5 cloves garlic minced
- 2 tsp ginger minced
- 1 tablespoon chili garlic sauce, more or less to heat tolerance
- 1 tablespoon soy sauce
- 1 tbsp water
- ½ tbsp brown sugar
- 1 tbsp vegetable oil
- 4 scallions chopped

### Directions:

Combine chili garlic sauce, soy sauce, water and brown sugar and set aside.

Add vegetable oil to a non-stick pan and turn on medium to high heat. Once the oil is shimmering and near smoking, add minced garlic and ginger and stir fry for a minute.

Add the shrimp and stir fry a minute.

Add chili garlic sauce mixture and stir fry until shrimp are a deep pink, about 3-5 minutes total. Take care not to overcook. Add scallions, stir, and serve.