

**Recipe Name** Sweet Oyster Shrimp

**Servings** 2

**Cook Time**

**Calories** Cedric Kelly

Nestlé Professional is committed to providing you the finest ingredients, operational knowledge, and uncompromised support to your business.

### Ingredients

76 g Butter	76 grams
1 g Sesame Seeds	1 gram
1 g Salt	1 gram
25 g Sugar	25 grams
10 ml Olive Oil	10 milligrams
1 g Black Pepper	1 gram
6 g Green onion	6 grams
35 g Garlic (Chopped)	35 grams
16 g Ginger (julienned)	16 grams
47 g Maggi® Oyster Sauce	47 grams
297 g Shrimp	297 grams

### Directions

- Step 1 Cooking Pre-heat Olive oil and butter in a pan. Add garlic and ginger into the pan and stir until brown.
- Step 2 Cooking Add shrimps, Maggi Oyster sauce and stir until prawns are golden brown. Add sugar and black pepper and stir fry for 5 mins.
- Step 3 Cooking Top shrimps with Sesame Seeds to garnish.

### Nutrition Info Per Serving

Saturated Fats 20 gm

Sodium 831 mg

Added Sugar 3 Tbsp

Fiber 2 gm

Fats 32 gm

Protein 33 gm

Carbohydrates 27 gm

Energy 517 kcal