

Ginger-Scallion Stir-Fried Shrimp

By Sue Li

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Total Time 25 minutes

Prep Time 10 minutes

Cook Time 15 minutes

Rating ★★☆☆☆ (251)



Linda Xiao for The New York Times. Food Stylist: Sue Li.

Supremely quick and easy, this is a delightful anytime recipe that enhances the flavor of shrimp with three dynamic ingredients: garlic, ginger and scallions. The shrimp gets coated with cornstarch before cooking, which keeps the shrimp tender and adds body to the pan sauce. Whipped together with little more than tomato paste and water, the pan sauce soaks up the flavors of the scallions, ginger and garlic. This dish is best enjoyed with rice or noodles.

INGREDIENTS

Yield: 2 to 4 servings

1 pound peeled and deveined large shrimp

Kosher salt

1 tablespoon cornstarch

4 tablespoons vegetable oil

4 garlic cloves, thinly sliced

1 (1-inch) piece fresh ginger, cut into matchsticks

4 scallions, trimmed and cut into 2-inch pieces

2 tablespoons tomato paste

1 teaspoon sugar

Rice or noodles, for serving

PREPARATION

Step 1

In a medium bowl, season the shrimp with salt, then toss and coat them with the cornstarch.

Step 2

Heat 2 tablespoons vegetable oil in a large skillet over medium-high. Add the shrimp and cook, tossing occasionally, until they are pink and lightly browned on the edges, 3 to 4 minutes. Transfer the shrimp back to the bowl and set aside.

Step 3

Add the remaining 2 tablespoons of oil to the same skillet. Add the garlic, ginger and scallions; season with salt. Cook the vegetables, stirring frequently, until the garlic pieces are golden on the edges, 2 to 3 minutes.

Step 4

Add the tomato paste and sugar and cook, stirring, until the tomato paste darkens slightly in color, about 1 minute.

Step 5

Add the cooked shrimp, plus ½ cup of water to deglaze the pan. Raise the heat to high. Toss the shrimp in the tomato sauce to coat, 1 to 2 minutes. Season with salt to taste and transfer to a bowl and serve while hot, with rice or noodles.

Private Notes

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