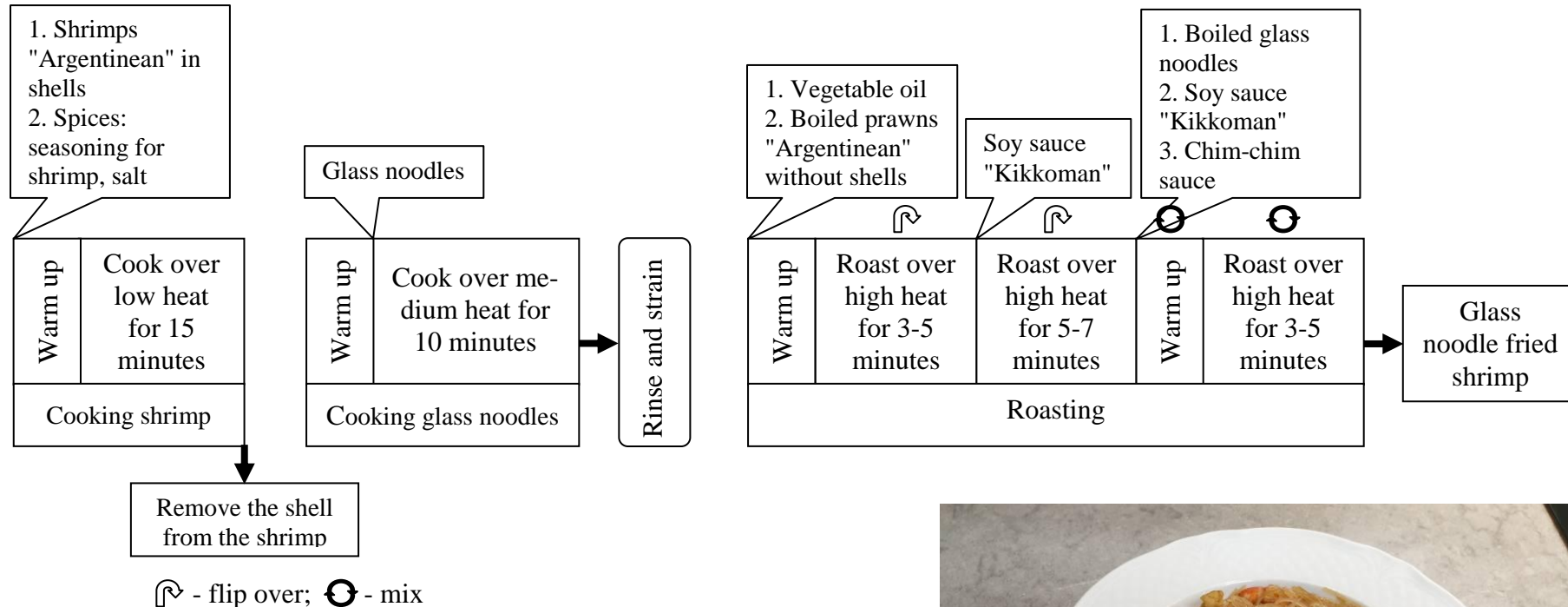


Fried shrimp with glass noodles "Blooming Edge 2" (khurs.ru - 2020)



1. Shrimps "Argentinean" in shells - 0.9 kg
2. Funchoza (glass noodles) - 200 g
3. Shrimp seasoning - 2 tbsp. spoons
4. Vegetable oil - 60-70 g
5. Soy sauce "Kikkoman" - 20 + 50-60 g
6. Chim-chim sauce - 60 g
7. Salt - 1 tbsp. the spoon
8. Water - 2.5-3 L (cooking shrimp) + 2.5-3 L (cooking glass noodles)



Fried shrimp with glass noodles "Blooming Edge 2"



1. Shrimps "Argentinean" in shells



2. Defrost shrimps "Argentinean"



3. Funchoza (glass noodles)



4. Funchoza (glass noodles)



5. Measure the seasoning for seafood



6. Vegetable oil



7. Soy sauce "Kikkoman"



8. Chim-chim sauce



9. Put the pot of water on the fire, put the shrimp in the pot



10. Descale



11. Put the seafood seasoning in the pan



12. Cook shrimp on low heat pan

Fried shrimp with glass noodles "Blooming Edge 2"



13. Clear the shrimp from the shell



14. Put the glass noodles in the pan, cook over low heat, filter



15. Put a frying pan with vegetable oil on fire



16. Put the peeled shrimp in the pan



17. Fry shrimp over high heat, periodically turn over



18. Pour the soy sauce into the pan, brown the shrimp



19. Put the glass noodles on top of the shrimp in a pan



20. Pour the soy sauce "Kikkoman" into the pan



21. Mix the contents of the pan



22. Put the chim-chim sauce in a pan



23. Stir and fry the glass noodles with shrimp



24. Serve on the table