



# Shrimp with Garlic

## Ingredients

### For the Dish

- 1 pound large shrimp (shell-on, with or without heads)
- ½ medium red onion, thinly sliced
- 8 ounces napa cabbage, thinly sliced (or use romaine lettuce)
- 7 ounces enoki mushrooms (trimmed and separated into small bundles)
- 1–2 bundles mung bean vermicelli (soaked for 15 minutes and drained)
- ½ cup water
- 1 scallion, finely chopped (for garnish)

### For the Dish

- 1 whole head garlic (10–12 cloves), peeled and minced
- 2 red chilies, finely chopped (optional, for heat)
- 3 tablespoons neutral oil (canola, vegetable, or avocado)
- 3 tablespoons light soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon Shaoxing wine
- 1 teaspoon sugar
- ⅛–¼ teaspoon salt (to taste)

## Instructions

1. Trim off the legs and sharp edges using kitchen shears. Slice open the back and remove the vein (a toothpick works well for this). Rinse and pat dry.

2. Place the minced garlic and chilies (if using) into a heatproof bowl. In a pan, heat the oil until hot and shimmering. Carefully pour the hot oil over the garlic and chilies—it should sizzle. Stir in the soy sauce, oyster sauce, Shaoxing wine, sugar, and salt. Mix well.
3. In a wide clay pot or medium saucepan, layer the ingredients in this order:
  - Red onion
  - Napa cabbage
  - Enoki mushrooms
  - Soaked vermicelli

Arrange the shrimp on top in a circular pattern.

1. Pour  $\frac{1}{2}$  cup water evenly over everything, then drizzle the prepared garlic sauce on top. Cover with a lid and place the pot over medium-high heat.
2. Cook for 12–15 minutes, or until the shrimp turn opaque and are fully cooked. Cooking time may vary slightly based on shrimp size.
3. Uncover the pot, sprinkle with chopped scallion, and serve hot.