

30-min - 4 Sat

A-

not bad

Great

video @ bottom

05/2019 "Tasty but maybe less spice" healthyish

# Shrimp and Basil Stir-Fry Online: [bit.ly/2DPYjijn](http://bit.ly/2DPYjijn)

14 Ratings  
Published August 2018

## Ingredients

- 3 Fresno chiles, coarsely chopped
- 6 garlic cloves, smashed
- 1/4 cup sugar
- 2 Tbsp. fish sauce
- 1 tsp. kosher salt
- 4 Tbsp. vegetable or grapeseed oil, divided
- 1 lb. large shrimp, peeled, deveined

+3T oil

more spice: +1 chili  
less spice: remove seeds

Also make rice for this recipe

blender

★

Use smaller shrimp for better value (more w/ rice is better).  
- Opt for peeled ones (forgot this and had to hand-peel, time-consuming)

- 2 cups basil leaves (about 1 bunch) — cup measure unnecessary just 1 bunch of basil, all leaves (don't cut)
- Lime wedges (for serving) didn't do, still yummy.

we don't have a (I wouldn't use great blender, but works) food processor.

## Recipe Preparation

- Blend chiles, garlic, sugar, fish sauce, salt, and 3 Tbsp. oil in a blender until smooth. Transfer marinade to a medium bowl and add shrimp; toss to coat. Let sit 10 minutes.
- Heat remaining 1 Tbsp. oil in a large nonstick skillet over medium-high. Just when oil begins to smoke and working in batches if needed, add shrimp, leaving marinade behind, and cook, turning once, until lightly charred around the edges, about 1 minute per side. Remove pan from heat. Add basil and toss vigorously until basil is wilted. yes, time it
- Transfer shrimp mixture to a platter. Serve with lime wedges alongside.

use the big pan (Brian one)  
Don't be intimidated!

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Aah, just rice in bowls meh.

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— Try to drag in marinade to the pan when adding shrimp (for yummy charred bits to caramelize)  
 — Use a big pan to avoid batches (prolonged batches will cause brown bits to cake pan)