



Shrimp pocket

NIBBLEDISH CONTRIBUTOR

Ingredients

- Shrimp (peeled and deveined)
- corn starch
- sesame oil
- soy sauce
- oyster sauce
- carrot (grated)
- spring onion (chop)
- wonton wrap
- oil

Instructions

- Fine chop the shrimp
- Add soy sauce, oyster sauce, sesame oil, corn starch, grated carrot, spring onion. Mix well
- Put a small amount on the wonton wrap and wrap it like small egg roll.
- Do it all till finish and deep fried.
- Serve with chilli sauce or other sauce you like.