



FINCH + FENNEL

Shrimp Egg Foo Young

SERVINGS: 4

INGREDIENTS:

- 4 large Eggs plus 1 Egg Yolk
- 4 c Fresh Bean Sprouts
- ½ c Sliced Green Onion, plus 2 Tbsp for garnish
- 1 c Diced Cooked Shrimp, or substitute pork or chicken
- 1 tsp Garlic, minced
- 2 Tbsp F+F Ginger Scallion Everything Sauce
- 2 Tbsp Vegetable Oil

GRAVY INGREDIENTS:

- 2 c Chicken Broth
- 2 Tbsp Cornstarch
- 1 Tbsp Sugar
- 2 Tbsp Rice Wine Vinegar
- 2 Tbsp F+F Ginger Scallion Everything Sauce
- 2 Tbsp Soy Sauce

INSTRUCTIONS:

1. Beat the eggs in a medium bowl, then stir in bean sprouts, green onions, shrimp, garlic & F+F Ginger Scallion Everything Sauce until well combined.
2. Heat oil in a skillet over medium heat & scoop about ½ cup of the egg mixture into the skillet to make a patty. Fry until golden brown, about 3-4 minutes. Repeat until all mixture has been used, setting cooked patties aside & keeping them warm.
3. For the gravy, whisk together the chicken broth, cornstarch, sugar, vinegar, soy sauce & F+F Ginger Scallion Everything Sauce in a medium sauce pan over medium-low heat until the sauce simmers and thickens, about 5 minutes.
4. Spoon the sauce over the patties & serve!



Enjoy!

