

## Fried Shrimp with Apple

### Ingredients:

1/4 catty of shrimps

2 apples

1/4 carrot

1 green pepper

1/4 tsp. salt

1/4 tsp. sugar

a little oil

### Directions:

1. Cut each shrimp in half and clean the intestines, boil in hot water and then drain.
2. Cut the carrot and green pepper into cubes.
3. Peel the apple and cut into cubes.
4. Put a little oil and salt into a wok, and fry the carrot and green pepper.
5. Add the shrimps and apple to the wok, add a little sugar and stir fry together with the ingredients.

Serves: 4