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Spicy Stir-Fried Crayfish Recipe

Ingredients

- ◆ **Crayfish:** 400g
- ◆ **Chopped garlic:** 50g
- ◆ **Coriander:** 10g
- ◆ **Yinghok Spicy soup sauce:** 100g

Instructions

1. Preliminary preparation:
 - A. Wash the crayfish thoroughly;
 - B. heat a wok and pour in oil, heat until 50% hot, then add scallions, ginger and garlic, and saute until fragrant.
2. Stir-frying: Pour in the crayfish, add spicy sauce at a ratio of 1:4 (sauce to ingredients), and stir-fry until the crayfish are fully cooked and the sauce thickens.

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