

# Vietnamese Simple Deep-Fried Shrimp (Tom Chien Gion)

Serves 1-2

## INGREDIENTS

- 1 lb shrimp (peel and devein)
- 1 teaspoon sea salt
- 1 teaspoon chicken or mushroom bouillon powder
- 1/4 teaspoon ground black pepper
- 1/2 cup tapioca starch
- Vegetable oil for deep-frying

## INSTRUCTIONS

1. In a medium-size bowl, marinate shrimp with salt, bouillon powder, and black pepper for at least 15 minutes.
2. Toss shrimp with tapioca starch until evenly coated.
3. Deep-fry at 375°F in small batches for 3 minutes or until golden brown. Drain on a wire rack and serve immediately.