



Customize with Shrimp

Three-Cup Inspired Chicken & Broccoli



20-30min



2 Servings

| This version of the recipe is customized with shrimp.

What we send

- 5 oz jasmine rice
- ½ lb broccoli
- 2 scallions
- 1 oz fresh ginger
- 2 oz tamari ⁶
- ½ oz toasted sesame oil ¹¹
- 2 oz dark brown sugar
- 10 oz pkg shrimp ²
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil
- garlic

Tools

- small saucepan
- medium skillet

Allergens

Shellfish (2), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 26g, Carbs 98g, Protein 34g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Fry aromatics

Heat **1 ½ tablespoons neutral oil** in same skillet over medium-high. Add **sliced garlic, ginger, and scallions**, and **a pinch of salt**; cook, stirring, until fragrant and lightly golden, about 30 seconds.

Use a slotted spoon to transfer aromatics to a plate; leave **any remaining oil** in skillet.



2. Prep ingredients

Cut **broccoli** crosswise into ½-inch pieces. Trim **scallions**; cut into 1-inch pieces. Thinly slice **2 large garlic cloves**. Peel and slice **half of the ginger** into thin matchsticks.

In a small bowl, whisk to combine **tamari, sesame oil, brown sugar**, and **3 tablespoons vinegar**; season to taste with **salt** and **pepper**. Set sauce aside until step 6.



5. Brown shrimp

Rinse **shrimp** under cold water and pat very dry; season all over with **salt** and **pepper**. Heat **reserved oil** in same skillet over medium-high. Add shrimp and cook, without stirring, until deeply browned underneath, about 1 minute (shrimp will not be cooked through).

Meanwhile, pick and coarsely chop **mint leaves**; discard stems.



3. Cook broccoli




Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **broccoli** and season with **a pinch each of salt and pepper**. Cook, stirring, until crisp-tender and browned in spots, about 3 minutes. Transfer to a bowl and cover to keep warm.



6. Finish & serve

Carefully stir in **sauce** to skillet with **shrimp** (it will steam up); cook, stirring occasionally, until shrimp is cooked through and sauce is reduced by half, 2-3 minutes. Fluff **rice** with a fork. Serve **rice** in bowls topped with **broccoli**. Spoon **shrimp and sauce** over top. Garnish with **chopped mint and fried ginger, garlic, and scallions**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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