



Shrimp & Rice Congee

with Ginger-Scallion Chili Oil



20-30min



2 Servings

Congee is a rice porridge we love to eat in the cooler months for its warming qualities. Rice is simmered in an umami-rich concoction and gets topped with seared shrimp and plenty of fresh herbs. A drizzle of chili oil, to which we've added thinly sliced ginger, adds a little kick to this comforting rice bowl. Cook, relax, and enjoy!

What we send

- 1 oz fresh ginger
- 5 oz sushi rice
- ½ oz fresh cilantro
- 1 pkt crushed red pepper
- 2 scallions
- 2 oz snow peas

What you need

- coarse salt

Tools

- fine-mesh sieve
- small skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 17g, Carbs 84g, Protein 29g



1. Prepare broth

Peel and thinly slice **ginger**. Pick **cilantro leaves** from stems. In a medium saucepan, add **cilantro stems** along with **6 cups water**, **¾ of the sliced ginger**, and **clam broth packet**. Bring to a boil, and reduce heat to medium; simmer for 5 minutes.



4. Prep aromatics & peas

Meanwhile, stack **remaining slices of ginger** and thinly slice. Trim ends from **scallions**, then thinly slice on the bias. Trim stem ends from **snow peas**, then thinly slice on the bias.



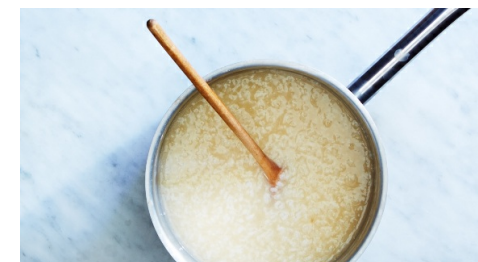
2. Poach shrimp

Season **shrimp** with **¼ teaspoon salt** and add to broth. Poach shrimp until pink and opaque, about 2 minutes. Drain **shrimp**, **cilantro stems**, and **ginger** through a sieve over a large bowl and return **broth** to pot. Pick shrimp out (discarding cilantro stems and ginger) and transfer to a bowl. Cover and keep warm.



5. Cook chili oil

Heat **3 tablespoons oil** and **crushed red pepper** (use as much or as little as you like) in a small skillet over medium until fragrant, about 1 minute. Stir in **ginger** and **scallions** and cook until softened, about 1 minute; season with a **pinch salt**.



3. Cook rice

Return **broth** to a boil. In the same fine-mesh sieve, rinse **rice** until water runs clear; stir rice into broth. Reduce heat to a simmer and cook, stirring occasionally, until rice is breaking apart and broth is thick, 20-25 minutes.



6. Finish rice & serve

Remove **rice** from heat and stir in **1 tablespoon fish sauce**. Taste **rice** and add more **fish sauce**, if desired. Divide **rice** between bowls and top with **shrimp**, **snow peas**, and **cilantro leaves**. Garnish with **chili oil**. Enjoy!