

DINNERLY



Sweet & Sour Large Shrimp & Brown Rice

with Pineapple & Peppers



40-50min



2 Servings

Sweet 'n' sour is an all-time combo, and if you don't agree, these succulent shrimp might change your mind. Shrimp and pineapple belong together just as much as sweet and sour, especially when they make you feel like you're vacationing on a far off tropical island. The peppers may be third-wheeling, but when they taste this good, we don't mind. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 4 oz pineapple cup
- 2 oz sweet & sour sauce³
- ½ oz tamari soy sauce³
- 1 green bell pepper
- 10 oz pkg shrimp²
- ¼ oz pkt toasted sesame seeds¹

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or vinegar of your choice)
- garlic
- neutral oil

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

Sesame (1), Shellfish (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 11g, Carbs 77g, Protein 31g



1. Boil rice & make sauce

Bring a medium saucepan with **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until tender, 35–40 minutes. Drain in a fine-mesh sieve. Set aside for serving.

Meanwhile, drain **pineapple** over a small bowl. To bowl with **pineapple juice**, add **sweet & sour sauce**, **tamari**, and **1 teaspoon vinegar**; stir to combine and set aside.



4. Serve

Serve **sweet & sour shrimp** over **rice** with **toasted sesame seeds** sprinkled over top. Enjoy!



2. Prep ingredients

Finely chop **1 teaspoon garlic**.

Halve **pepper** lengthwise; discard stem and seeds, then cut into 1-inch pieces.

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary); season with **salt** and **pepper**.



5. ...

What were you expecting, more steps?



3. Stir fry veggies & shrimp

Heat **1 tablespoon oil** in a medium skillet over high. Add **pineapple** and **peppers**; cook, stirring, until peppers are crisp-tender, 2–3 minutes. Add **shrimp** and **chopped garlic**; cook, stirring, until shrimp are curled, pink, and cooked through, 2–3 minutes. Add **pineapple juice mixture**; bring to a boil. Cook, stirring, until thickened and glossy, 1–2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!