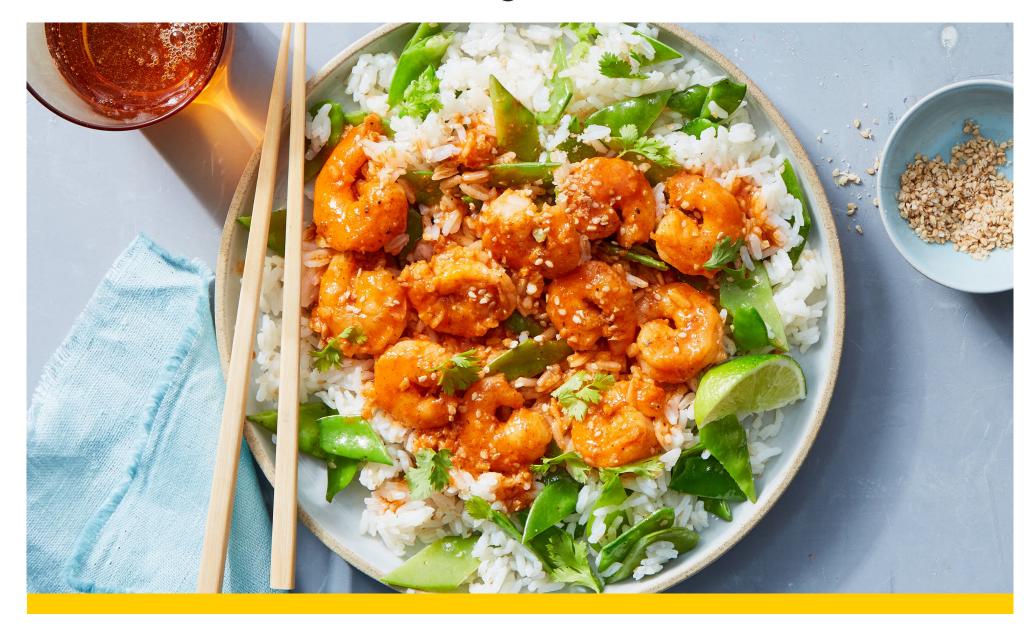
# MARLEY SPOON



# **Kimchi Shrimp**

with Sesame Brown Rice & Snow Peas





Kimchi paste is a Korean condiment made with ground red chili peppers, garlic, ginger, and a touch of sugar-it's known to pack a punch of heat! The trick to using spicy ingredients is all about balance! This vibrant paste pairs perfectly with sweet shrimp. Hearty brown rice soaks up the warming sauce and tampers the heat a bit, while steamed snap peas and toasted sesame seeds add a delightful crunch to each bite.

### What we send

- 5 oz quick-cooking brown rice
- 4 oz snow peas
- 1 oz fresh ginger
- · garlic
- ¼ oz pkt toasted sesame seeds 11
- 1 lime
- 10 oz pkg shrimp <sup>2</sup>
- 1 oz kimchi paste
- 1/4 oz fresh cilantro
- ½ oz toasted sesame oil 11

# What you need

- kosher salt & ground pepper
- butter <sup>7</sup>

#### **Tools**

- small saucepan
- medium nonstick skillet

#### **Allergens**

Shellfish (2), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 600kcal, Fat 24g, Carbs 67g, Protein 31g



## 1. Cook brown rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a finemesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



# 2. Prep ingredients

Meanwhile, trim **snow peas**, then cut crosswise into thirds. Peel and finely chop **1 teaspoon ginger**. Finely chop **2 teaspoons garlic**. Transfer **sesame seeds** to a plastic bag and smash with a mallet or a heavy-bottomed cup until slightly crushed. Cut **lime** into wedges.



# 3. Cook snow peas

Add **snow peas** to saucepan with **rice**. Cover and continue to cook until snow peas are crisp-tender and water is absorbed, about 2 minutes more. Remove from heat and keep covered until ready to serve.



# 4. Cook shrimp

Rinse **shrimp**, then pat very dry. Heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add shrimp and season with **a pinch each of salt and pepper**. Cook, stirring once or twice, until shrimp are almost cooked through, about 2 minutes.



#### 5. Make sauce

Reduce skillet heat to medium; stir in **chopped ginger and garlic**. Cook until fragrant, about 30 seconds. Add **kimchi paste** and **¼ cup water**. Bring to a simmer, stirring, until sauce comes together and **shrimp** are coated. Remove from heat.



### 6. Finish & serve

Pick cilantro leaves from stems; discard stems. Fluff rice with a fork, then stir in sesame oil and half of the crushed sesame seeds. Serve shrimp over rice and drizzle any pan sauce on top. Garnish with cilantro leaves and remaining crushed sesame seeds. Serve with lime wedges on the side for squeezing over. Enjoy!