

# MARLEY SPOON



## Fast! Wild-Caught Shrimp Coconut Curry

with Rice



ca. 20min



2 Servings

You don't have to spend all day in the kitchen to whip up this takeout-worthy Thai curry! This dish hits the table fast thanks to a creamy pre-made coconut curry sauce. Plump, wild-caught shrimp and crisp bell peppers and snow peas dive into the delicious sauce spooned over fluffy jasmine rice for the perfect bite.



## What we send

- 5 oz jasmine rice
- 1 bell pepper
- 4 oz snow peas
- ¼ oz fresh cilantro
- 10 oz pkg wild caught shrimp <sup>2</sup>
- 6 oz Thai coconut curry sauce <sup>2,4,6,7,15</sup>

## What you need

- kosher salt & ground pepper to taste
- 2 Tbsp neutral oil

## Tools

- small saucepan
- medium skillet

## Allergens

Shellfish (2), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

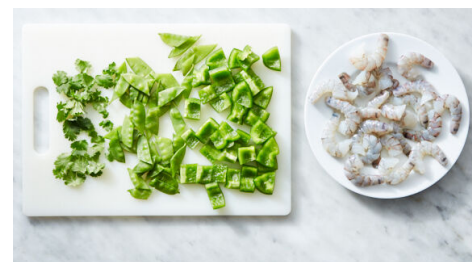
## Nutrition per serving

Calories 700kcal, Fat 27g, Carbs 74g, Protein 39g



### 1. Cook rice

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



### 2. Prep ingredients

Halve **pepper**, discard stems and seeds, then cut into 1-inch pieces. Trim stem ends from **snow peas**; cut in half on an angle. Coarsely chop **cilantro leaves and stems**.

Rinse **shrimp**, then pat very dry.



### 3. Cook shrimp

Season **shrimp** with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over high until just starting to smoke; add shrimp in a single layer. Cook, without stirring, until well browned underneath, 1-2 minutes. Stir shrimp and cook until just opaque and cooked through, about 1 minute more. Transfer to a plate.



### 4. Cook vegetables

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **peppers** and **snow peas**. Cook, stirring occasionally, until vegetables are crisp-tender, 2-3 minutes. Season with **salt** and **pepper**.



### 5. Add sauce; serve

Add **curry sauce** and **¼ cup water** to skillet. Bring to a boil over high heat. Stir **shrimp** into sauce and remove from heat; season curry to taste with **salt** and **pepper**.

Divide **rice** and curry between bowls and garnish with **cilantro** on top. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.