



## Kimchi-Spiced Shrimp

with Sesame Cauliflower Rice & Snow Peas



20-30min



2 Servings

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. Cauliflower 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

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

## What you need

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

## Tools

- 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 370kcal, Fat 21g, Carbs 22g,  
Protein 29g



### 1. Prep ingredients

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.



### 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.



### 2. Cook cauliflower rice

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until nearly crisp-tender, about 3 minutes. Season with **salt** and **pepper**.



### 3. Cook snow peas

Add **snow peas** to skillet with **rice**. Cover and continue to cook until snow peas are crisp-tender and cauliflower rice is tender, about 2 minutes more. Transfer to a bowl; cover and set aside. Wipe out skillet and reserve.



### 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. Stir **cauliflower rice** with a fork, then stir in **all of the sesame oil** and **half of the crushed sesame seeds**. Serve **shrimp** over **cauliflower 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!