



Sesame Shrimp

with Garlic Broccoli & Jasmine Rice



ca. 20min



2 Servings

You can have this dinner on your table in less time than it would take to pick up the phone, order, and wait for delivery from your local take-out. The speed is thanks to the shrimp, which cook in a hot skillet in just a few minutes. Coated in a slightly spicy tamari-sesame sauce, they land on a bed of fluffy white rice.

What we send

- 5 oz jasmine rice
- garlic (use 1 large clove)
- 1 oz scallions
- ½ lb broccoli crowns
- 3 oz Thai sweet chili sauce
- ½ oz tamari in fish-shaped pod ⁶
- ½ oz toasted sesame oil ¹¹
- 10 oz pkg wild US Gulf shrimp ²
- toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil, such as vegetable

Tools

- fine-mesh sieve
- small saucepan
- medium skillet

Allergens

Shellfish (2), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 639kcal, Fat 18g, Carbs 87g, Proteins 28g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan along with **1¼ cups water** and **a pinch of salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook broccoli

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **broccoli** and cook, stirring, until lightly charred and softened, 3-4 minutes. Stir in **half of the garlic** and cook, 30 seconds. Add **¼ cup water** and cook until skillet is dry and broccoli is tender, about 3 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover to keep warm. Wipe out skillet.



2. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Trim ends from **broccoli**, then thinly slice stems, and cut heads into 1-inch florets.



5. Cook shrimp

Pat **shrimp** dry and season with **salt** and **pepper**. Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add shrimp, **scallion whites** and **light greens**, and **remaining garlic**. Cook, stirring, about 1 minute. Add **sauce** and cook until shrimp are cooked through and sauce is just slightly thickened, 1-2 minutes more.



3. Make sauce

In a small bowl, stir together **chili sauce**, **tamari**, and **1 teaspoon of the sesame oil** (save rest for own use).



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top with **sesame shrimp** and **broccoli**. Sprinkle with **sesame seeds** and **scallion dark greens**. Enjoy!