



? Lemongrass Shrimp and Snow Pea Stir-Fry

with Ginger Rice & Satay Sauce

 30-40min  2 Servings

Fragrant Thai lemongrass spice flavors quickly seared shrimp and snow peas in this delightfully simple stir-fry. Alongside, a savory, sweet, tangy, and umami-rich peanut satay sauce to drizzle all over the tender shrimp and veggies. It all sits atop a bed of gingery jasmine rice—there to soak up that addictive satay sauce. The final touch: a squeeze of fresh lime juice for a final dose of brightness.

What we send

- 1 piece fresh ginger
- garlic
- 4 oz snow peas
- 1 lime
- ¼ oz Thai lemongrass spice^{4,6,8}
- 5 oz jasmine rice
- 1.15 oz peanut butter³
- ¾ oz coconut milk powder^{2,7}
- ½ oz fish sauce¹
- 10 oz pkg jumbo shrimp⁵

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- microwave
- small saucepan
- medium skillet

Allergens

Fish (1), Milk (2), Peanuts (3), Sesame (4), Shellfish (5), Soy (6), Tree Nuts (7), Wheat (8). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 40g, Carbs 77g, Protein 35g



1. Prep ingredients

Using a microplane, finely grate **1 teaspoon each of ginger and garlic**. Trim ends from **snow peas**. Grate **1 teaspoon lime zest**, then cut lime into **4 wedges**. In a medium bowl, combine **Thai lemongrass spice** with **2 tablespoons oil**; microwave until fragrant, about 30 seconds. Set aside until Step 5.



4. Cook shrimp and snow peas

Pat **shrimp** very dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over high heat. Add **shrimp** and cook, stirring until pink and almost cooked through, 1-2 minutes. Add **snow peas** and **remaining garlic**. Season with **salt** and **pepper** and cook until shrimp is cooked through, snow peas are bright green, and garlic is fragrant, 30-60 seconds.



2. Make rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **rice**; cook, stirring, until lightly toasted, about 2 minutes. Add **grated ginger**; cook, stirring, until fragrant, about 30 seconds. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



5. Finish & serve

Transfer **shrimp** and **snow peas** to bowl with **lemongrass oil**. Add **lime zest** and toss to coat. Fluff **ginger rice** with a fork.

Serve stir-fried **shrimp and snow peas** over **ginger rice** and **drizzled with satay sauce**. Serve with **remaining lime wedges**. Enjoy!



3. Make satay sauce

In a small bowl, combine **peanut butter**, **coconut milk powder**, **1 teaspoon fish sauce**, **1 teaspoon granulated sugar**, **juice of one lime wedge**, and **¼ teaspoon grated garlic** to form a paste. Add **hot water**, 1 tablespoon at a time, until sauce is a drizzling consistency. Season to taste with **salt** and **pepper**.



6. Rate your plate!

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