

# DINNERLY



## Crispy Shrimp Tempura & Broccoli with Sweet & Sticky Teriyaki Sauce



30min



2 Servings

If you like General Tso's chicken (who doesn't?) then this dish is for you! It's sticky, it's sweet, it's crispy, it's savory—it's everything! Plot twist: we're swapping in plump shrimp for chicken (because, yawn). They're lightly fried, tossed in a homemade teriyaki sauce, and served alongside fluffy jasmine rice and roasted broccoli. Go ahead and ditch the take-out menu. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- garlic (use 2 large cloves)
- 1 oz fresh ginger (use half)
- 2 oz tamari soy sauce <sup>2</sup>
- ½ lb pkg shrimp <sup>3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- all-purpose flour <sup>1</sup>
- neutral oil, such as vegetable

## TOOLS

- small saucepan
- medium skillet
- rimmed baking sheet

## ALLERGENS

Wheat (1), Soy (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 730kcal, Fat 30g, Carbs 91g, Protein 27g



### 1. Cook rice

Add **rice** to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



### 2. Prep ingredients

Trim stem ends from **broccoli**; cut crowns into ½-inch florets. Peel and finely chop **2 teaspoons garlic** and **1 tablespoon ginger**. In a small bowl, stir together **tamari**, **¼ cup water**, **1 tablespoon vinegar**, **2 tablespoons sugar**, and **2 teaspoons flour**. In a large bowl, whisk together **¼ cup each flour and water** and a **generous pinch each salt and pepper**.



### 3. Cook sauce

Preheat broiler to high with top rack 6 inches from the heat source. Heat **1 tablespoon oil** in a medium skillet over medium-high; add **chopped ginger and garlic**. Cook, stirring until fragrant, 1–2 minutes. Add **tamari mixture** to skillet and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 2–3 minutes. Transfer to a bowl; wipe out skillet.



### 4. Fry shrimp

Pat **shrimp** dry. Add to **batter** and toss to coat. Heat **½ inch oil** in same skillet over medium-high until shimmering. Using a slotted spoon, add shrimp to skillet and fry (flipping halfway through) until golden brown and crisp all over, 5–7 minutes (it's okay if shrimp stick together, you can separate them once cooked). Transfer to a paper towel-lined plate; sprinkle with **salt**.



### 5. Broil broccoli & serve

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt and pepper**. Broil **broccoli** on top oven rack until crisp-tender and lightly charred, 3–5 minutes (watch closely). Drizzle **tempura shrimp** with **some of the sauce**. Serve **shrimp** alongside **broccoli** and **rice**, with **remaining sauce** for dipping. Enjoy!



### 6. How to: shallow fry!

The trick to shallow frying at home is allowing the oil to get hot enough before adding the shrimp—this will ensure the breading sticks to the shrimp not the skillet! How do you know when the oil is hot enough? Sprinkle a pinch of the flour into the oil, and it should sizzle and bubble vigorously. When working in batches, allow the oil to come back up to temperature before each.