



## Sweet & Sour Shrimp Stir-Fry

with Snow Peas & Jasmine Rice



ca. 20min



2 Servings

Sweet and sour sauce is always a hit, especially when stir-fried with shrimp and crisp snow peas. We serve it on a bed of gingery rice for a pretty perfect flavor combination and super-simple meal that comes together in no time.

## What we send

- 1 oz fresh ginger (use half)
- 5 oz jasmine rice
- 4 oz snow peas
- 1 oz scallions
- 10 oz pkg shrimp <sup>2</sup>
- 3 oz Thai sweet chili sauce
- 1 pkt rice vinegar (use 2 Tbsp)

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 600kcal, Fat 11g, Carbs 93g, Proteins 32g



### 1. Prep ingredients

Peel **half of the ginger**. Finely chop half of the peeled ginger, then thinly slice the remaining peeled ginger.



### 2. Cook rice

In a small saucepan, combine **rice, sliced ginger, ½ teaspoon salt, and 1¼ cups water**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat, discard sliced ginger. Keep covered until ready to serve.



### 3. Prep ingredients

Trim stem ends from **snow peas**. Working in batches, stack snow peas, then thinly slice lengthwise. Trim **scallions**, then thinly slice. Pat **shrimp** dry.



### 4. Make sauce

In a medium bowl, whisk to combine **Thai chili sauce** and **2 tablespoons rice vinegar**. Season with **a pinch each of salt and pepper**.



### 5. Stir-fry aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped ginger** and **half of the scallions**. Cook, stirring, until fragrant, about 30 seconds. Add **shrimp** to skillet, and season with **salt and pepper**. Cook, stirring, until shrimp are just pink, about 2 minutes.



### 6. Finish & serve

Add **snow peas** to skillet and cook, stirring, until crisp-tender, about 1 minute. Stir in **sauce** and cook, about 30 seconds. Remove from heat. Season to taste with **salt and pepper**. Fluff **rice** with a fork. Serve **rice** topped with **sweet and sour shrimp**, and garnish with **remaining scallions**. Enjoy!