



Shrimp & Broccoli Stir-Fry

with Thai Chili Sauce



20-30min



2 Servings

For this dish, once the ingredients are prepped, dinner will be hot and on the table in a matter of minutes! Succulent shrimp, and crisp-tender veggies are coated in a sweet and slightly spicy chili sauce. This dish has all the hallmarks of take-out—quick, easy, and tasty—but with the feel-good factor of home-cooking. Cook, relax, and enjoy!

What we send

- 1 oz ginger
- 1 red bell pepper
- 3 oz thai chili sauce
- garlic
- 5 oz jasmine rice
- 1 medium yellow onion
- 8 oz broccoli

What you need

- coarse kosher salt

Tools

- large skillet
- small saucepan

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 687kcal, Fat 18g, Carbs 99g, Proteins 29g



1. Cook rice

In a small saucepan, combine **rice**, **1 1/4 cups water**, and **1/2 teaspoon salt**, bring to a boil over high, then reduce heat to low. Cook until tender and water is absorbed, about 17 minutes. Set aside, covered, until ready to serve.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds; slice into 1/2-inch wide strips. Trim ends from **onion**, then halve, peel, and cut into 1/2-inch thick slices through core. Peel and finely chop **2 large cloves garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Cut **broccoli** into bite-size pieces. Pat **shrimp** dry with a paper towel.



3. Cook vegetables

Heat **2 tablespoons oil** in a medium skillet over high. Add **peppers, onions, broccoli**, and **1/2 teaspoon salt**. Cook, stirring frequently until slightly charred, 4-6 minutes.



4. Add shrimp

Add **1 teaspoon oil** to the skillet, along with **shrimp, chopped garlic and ginger**. Stir and cook for about 1 minute.



5. Add sauce

Add **2 tablespoons water** and **Thai chili sauce** to the skillet. Stir to coat and cook for about 1 minute. Remove from heat.



6. Serve

Fluff **rice** with a fork. Serve **stir fry** over a scoop of rice. Enjoy!