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Coconut Fried Rice

with Shrimp and Celery



20-30min



2 Servings

This is one of those recipes that comes together in a flash, as long as you get organized and prep all your ingredients first. But you can get an even bigger head start on the recipe if you cook your rice in advance, like, as soon as you get your box. Spread the rice on a baking sheet to cool, then pack it up in a resealable container until you're ready to make the fried rice. After that, dinne...

What we send

- fresh cilantro
- shallot
- clove garlic
- rice wine vinegar
- shredded unsweetened coconut ¹⁵
- celery
- coconut oil
- jasmine rice
- snow peas

What you need

- 2 large eggs ³
- coarse salt

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 39g, Carbs 80g, Proteins 35g



1. Cook rice

Combine rice, 1 ½ cups water, and a pinch salt in a small saucepan. Bring to a boil, then reduce heat to low. Cover and cook until rice is tender, 15 minutes. Set aside, 5 minutes. Fluff rice with a fork and spread on a rimmed baking sheet.



2. Prep vegetables & shrimp

Trim root from shallot. Peel and thinly slice. Peel and slice garlic. Slice snow peas and celery on the bias ½-inch thick. Chop cilantro stems and leaves. Chop shrimp into ½-inch pieces.



3. Toast coconut

Heat 1 tablespoon coconut oil in a large non-stick skillet over medium. Add coconut and stir constantly until golden, 30 seconds-1 minute. Transfer to a small plate. Increase heat to medium-high and add 1 tablespoon oil to skillet.



4. Cook shrimp

Add shrimp and ½ teaspoon salt. Cook, tossing, until shrimp are just cooked, 1 minute; transfer to a bowl. Add 1 tablespoon coconut oil to skillet. Add shallots, garlic, celery, and snow peas and sauté until bright green, 1-2 minutes. Transfer to a plate.



5. Toast rice

Add remaining tablespoon coconut oil to skillet. Add rice and toss to coat. Cook, pressing to flatten and crisp, until toasted, about 4 minutes. Make a well in the center of rice and crack in eggs. Cook, stirring rapidly, until scrambled. Stir eggs through rice.



6. Finish rice

Add vegetables, shrimp, and rice wine vinegar to rice mixture and cook, tossing, until evenly combined. Add cilantro and toasted coconut and toss to combine. Transfer to big bowls or a platter. Enjoy!