



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 ²
- 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, Protein 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!