



Cauliflower Rice Sesame Shrimp

with Charred Broccoli



ca. 20min



2 Servings

| We made this recipe carb conscious by customizing with cauliflower.

What we send

- 2 scallions
- ½ lb broccoli
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce⁶
- ½ oz toasted sesame oil¹¹
- 10 oz pkg shrimp²
- ¼ oz pkt toasted sesame seeds¹¹
- 1 head cauliflower

What you need

- neutral oil
- kosher salt & ground pepper
- garlic

Tools

- medium nonstick skillet

Cooking tip

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Allergens

Shellfish (2), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 420kcal, Fat 19g, Carbs 43g, Protein 31g



1. Cook cauliflower rice

Holding the stem end, grate one half of the **cauliflower** (save rest for own use), creating small bits that resemble rice.

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover and set aside. Wipe out skillet and set aside for step 4.



4. Cook broccoli

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **broccoli**; cook, stirring, until lightly charred and softened, 3-4 minutes.

Stir in **half of the chopped garlic** until fragrant, 30 seconds. Add **¼ cup water**; cook until skillet is dry and broccoli is tender, 3-5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover to keep warm. Wipe out skillet.



2. Prep ingredients

Finely chop **1 teaspoon garlic**.

Trim **scallions**, then thinly slice, keeping dark greens separate.

Cut **broccoli** into 1-inch florets, if necessary.



5. Cook shrimp

Pat **shrimp** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high.

Add shrimp, **scallion whites and light greens**, and **remaining chopped garlic**; cook, stirring, about 1 minute.

Add **sauce** and cook until shrimp are cooked through and sauce is just thickened to coat the back of a spoon, 1-2 minutes more.



3. Make sauce

In a small bowl, stir to combine **Thai sweet chili sauce**, **tamari** and **1 teaspoon of the sesame oil** (save rest for own use).



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top rice with **sesame shrimp** and **broccoli**. Sprinkle **sesame seeds** and **scallion dark greens** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**