



## Stir-Fried Shrimp Congee

with Spinach, Crisp Shallots & Ginger



30min



2 Servings

| This version of the recipe is customized with wild caught shrimp.

## What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- 2 scallions
- 1 shallot
- 2 (½ oz) tamari in fish-shaped pods <sup>6</sup>
- 3 oz baby spinach
- ½ oz toasted sesame oil <sup>11</sup>
- 1 pkt crushed red pepper
- 10 oz pkg wild caught shrimp <sup>2</sup>

## What you need

- coarse kosher salt
- apple cider vinegar (or red wine vinegar)
- sugar
- neutral oil, such as vegetable

## Tools

- fine-mesh sieve
- medium pot
- medium nonstick skillet

## 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 810kcal, Fat 41g, Carbs 75g, Protein 39g



### 1. Prep rice & ginger

Rinse **rice** in a fine-mesh sieve until water runs clear. Peel and thinly slice **ginger**, then stack slices and cut into fine matchsticks. In a medium pot, combine rice, half of the ginger, **6 cups water**, and **1 teaspoon salt**; cover and bring to a boil over high heat.



### 4. Make toppings

Heat **1 teaspoon neutral oil** in a medium nonstick skillet over medium-high. Add **spinach** and a **pinch of salt**. Cook until wilted. Transfer to a plate and wipe out skillet. Add **¼ cup oil** to skillet, and heat until shimmering. Add **shallots** and **remaining ginger**. Cook, stirring occasionally, until golden and crisp, 5-6 minutes.



### 2. Cook rice

Once boiling, uncover **rice**, and reduce heat to medium-high. Cook, stirring frequently, until rice is porridge-like and breaking apart, 20-25 minutes. Season to taste with **salt**. Cover to keep warm.



### 5. Stir-fry shrimp

Use a slotted spoon to transfer to a small bowl, leaving **oil** in skillet. Add **1 teaspoon sesame oil** and **shrimp** to skillet; cook, stirring, until just curled and pink, 2-3 minutes. Add **scallions** and **tamari mixture**; cook until shrimp is glazed, about 2 minutes.



### 3. Prep ingredients

Meanwhile, trim **scallions**, then thinly slice. Thinly slice **shallot**, separating into rings. Rinse **shrimp** and pat very dry; season with **salt** and **pepper**.

In a small bowl, stir to combine **all of the tamari**, **1 teaspoon vinegar**, and **1 teaspoon sugar** until sugar is dissolved.



### 6. Assemble & serve

Spoon **congee** into bowls and top with **spinach**, **shrimp**, **fried shallots and ginger**, **remaining sesame oil**, and a **sprinkle of pepper flakes**, if desired. Enjoy!

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

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