

# DINNERLY



## Indonesian Sweet Soy Shrimp with Fresno Chiles & Cilantro



ca. 20min



2 Servings

Brimming with bold and complex flavors, Indonesian kecap manis is a sweet soy sauce that elevates everything it touches. Here, juicy shrimp brown alongside caramelized onions, Fresno chiles, and the sweet and sour soy sauce that creates a flavorsome glaze. A garnish of fresh chiles and cilantro is all that's needed for this crowd-pleaser served over steamy jasmine rice. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 Fresno chile
- ¼ oz fresh cilantro
- 1.8 oz kecap manis <sup>1,6</sup>
- 2 oz sweet & sour sauce <sup>6</sup>
- ½ lb pkg shrimp <sup>2,17</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or white wine vinegar)

## TOOLS

- small saucepan
- medium skillet

## ALLERGENS

Wheat (1), Shellfish (2), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

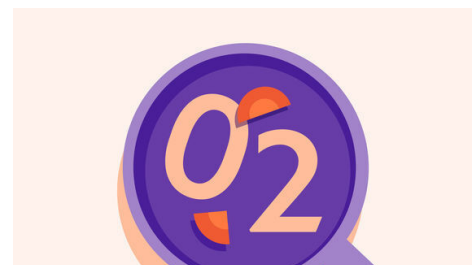
## NUTRITION PER SERVING

Calories 560kcal, Fat 12g, Carbs 84g, Protein 25g



### 1. Cook rice

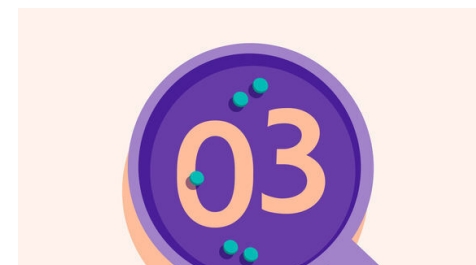
In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



### 2. Prep ingredients

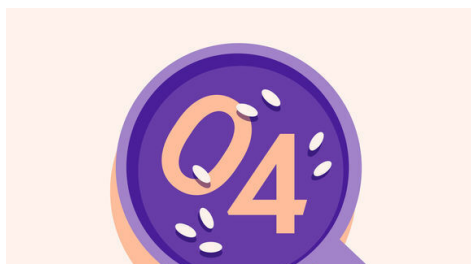
Halve **onion** and thinly slice. Finely chop **1 teaspoon garlic**. Thinly slice **half of the Fresno chile** and finely chop remaining (remove stem and seeds for less heat). Pick **cilantro leaves** from **stems** and set aside for serving; finely chop stems.

Rinse **shrimp** and pat dry. Season with **salt** and **pepper**.



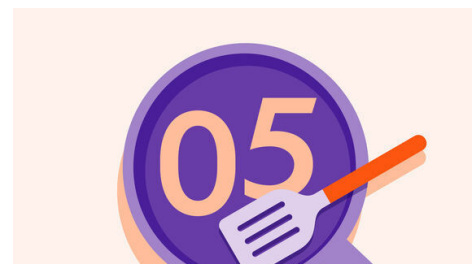
### 3. Cook onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until deeply browned and caramelized, 8–12 minutes. If skillet begins to burn, add **1–2 tablespoons water** at a time and scrape up browned bits from the bottom. Transfer to a bowl.



### 4. Cook shrimp

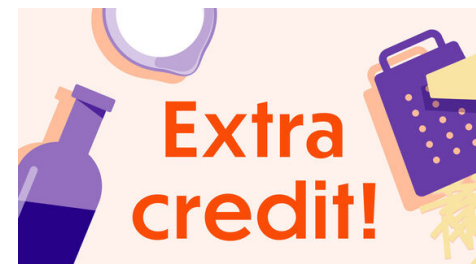
Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp**; cook until pink and cooked through, 3–4 minutes. Add **garlic**, **chopped chiles**, and **cilantro stems**. Cook until fragrant, 1–2 minutes. Lower heat to medium and stir in **onions**, **kecap manis**, **1 tablespoon sweet and sour sauce**, and **1 teaspoon vinegar**.



### 5. Finish & serve

Cook, stirring frequently, until **sauce** is reduced and coats **shrimp**, 1–3 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **sweet soy shrimp** over **rice** and garnish with **sliced chiles** and **cilantro leaves**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.