

MARLEY SPOON



Fast! Shrimp & Cashew Stir-Fry

with Fried Onions & Pickled Ginger



30min



2 Servings

Tender shrimp, crisp peppers, and crunchy cashews combine in this flavorful weeknight stir-fry. We make a sweet and spicy sauce to quickly toss in the pan along with fresh scallions and pickled ginger. The sauce coats the shrimp and veggies before we serve it over steamy jasmine rice which soaks up the sauce. A garnish of savory fried onions and extra cashews ensures you'll never need to order take-out again!

What we send

- 5 oz jasmine rice
- 1 bell pepper
- 2 scallions
- 1 oz salted cashews ¹
- ½ oz chili garlic sauce
- 2 (2 oz) teriyaki sauce ^{2,3}
- 10 oz pkg shrimp ⁴
- 1 oz fresh ginger
- ½ oz fried onions

What you need

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

Tools

- small saucepan
- medium nonstick skillet

Cooking tip

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Allergens

Tree Nuts (1), Soy (2), Wheat (3), Shellfish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 19g, Carbs 79g, Protein 35g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.



4. Start stir-fry

Heat **1 tablespoon oil** in skillet over high until shimmering. Add **peppers**, **scallions**, and **a pinch of salt**; cook, stirring, until crisp-tender, 3-4 minutes. Stir in **pickled ginger with any juice** and **half of the cashews** and cook until fragrant, about 1 minute.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into thin strips. Trim **scallions**, then slice crosswise on an angle into 1-inch pieces. Coarsely chop **cashews**.

In a small bowl, whisk together **chili garlic sauce** (use less depending on heat preference), **all of the teriyaki sauce**, **1 teaspoon vinegar**, and **¼ cup water**.



5. Finish

Add **shrimp** and **teriyaki mixture** to skillet. Reduce heat to medium and simmer sauce, stirring, until slightly thickened and warmed through, 2-3 minutes.

Fluff **rice** with a fork and divide between plates. Spoon **stir-fry** over **rice** and sprinkle **fried onion** and **remaining cashews** over top.



3. Cook shrimp

Rinse **shrimp** and pat dry. Heat **½ tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add shrimp and season with **a pinch each of salt and pepper**. Cook, stirring once or twice, until shrimp are cooked through, about 3 minutes. Transfer to a plate.



6. Serve

Enjoy!