



Thai Red Curry Wild Shrimp

with Snow Peas & Jasmine Rice



20-30min



2 Servings

You might be accustomed to seeing Thai curry paste as the basis for a creamy broth or sauce, but we've used it in an inventive way as the flavor-driver and emulsifier that brings this quick dressing together. Any hint of spice from the Thai curry paste is offset by the refreshing crunch of celery and snow peas, the citrusy lime, and the sweet wild-caught shrimp.

What we send

- 5 oz jasmine rice
- 2 oz celery
- 1 lime
- 2 scallions
- 10 oz pkg wild caught shrimp ²
- 1 oz Thai red curry paste ⁶
- 4 oz snow peas

What you need

- kosher salt & pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 28g, Carbs 72g, Protein 36g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Make red curry dressing

To bowl with **lime juice**, add **1½-3 teaspoons of the curry paste** (depending on heat preference), **3 tablespoons oil**, **1 tablespoon water**, and **2 teaspoons sugar**; whisk until smooth. Season to taste with **salt** and **pepper**.



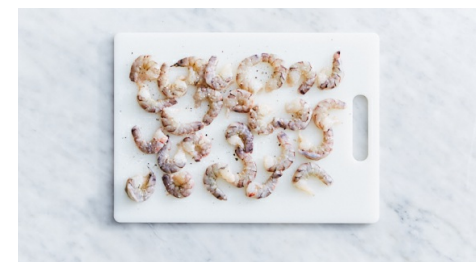
2. Prep vegetables

Meanwhile, trim ends from **celery**, then thinly slice on an angle. Squeeze **2 tablespoons lime juice** into a medium bowl. Trim ends from **scallions**, then thinly slice.



5. Cook snow peas & shrimp

Heat **1 tablespoon oil** in a medium skillet over high. Add **celery**, **snow peas**, **½ teaspoon salt**, and **a few grinds of pepper**. Cook until snow peas are crisp-tender, about 3 minutes. Add **shrimp** and cook, stirring occasionally, until shrimp are slightly pink and cooked through, about 3 minutes. Remove skillet from heat.



3. Season shrimp

Rinse **shrimp**, then pat dry. Season all over with **salt** and **pepper**.



6. Finish & serve

Add **half each of the scallions and red curry dressing** to skillet with **shrimp and snow peas**; stir to combine. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Serve **rice** topped with **shrimp and snow peas**. Drizzle **remaining red curry dressing** over top, and garnish with **remaining scallions**. Enjoy!