



Wild Caught Shrimp Fried Rice

with Snow Peas & Carrots



20-30min



2 Servings

You'll never look at a takeout menu the same way after making fried rice at home. This fried rice comes together in about 30 minutes and features sweet wild caught shrimp, crisp veggies like snow peas and carrots, and aromatic ginger and garlic. All the ingredients come together in a quick stir-fry with jasmine rice coated in a tamari-sesame oil sauce.

What we send

- 1 carrot
- 5 oz jasmine rice
- 2 scallions
- 4 oz snow peas
- garlic
- 1 oz fresh ginger
- 10 oz wild caught shrimp ²
- 2 (½ oz) tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹

What you need

- kosher salt & ground pepper
- 2 large eggs ³
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

Tools

- medium saucepan
- fine-mesh sieve
- large nonstick skillet

Cooking tip

Use shrimp immediately or freeze

Allergens

Shellfish (2), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 34g, Carbs 77g, Protein 45g



1. Boil rice & carrots

Fill a medium saucepan with **salted water** and bring to a boil. Scrub **carrot**, quarter lengthwise, then cut crosswise into ¼-inch pieces. Add **rice** to boiling water, and cook (like pasta), stirring occasionally, until almost tender, about 8 minutes. Add carrots; cook rice and carrots together until tender, about 4 minutes more. Drain, rinse with cold water, and drain again.



4. Cook eggs & shrimp

Heat **2 teaspoons neutral oil** in a large nonstick skillet over medium-high. Add **eggs**; scramble until soft curds form, about 1 minute. Transfer to a plate and break into large pieces. Wipe out skillet. Add **shrimp** and **1 tablespoon neutral oil** to same skillet; cook over high, stirring, until shrimp are firm and just cooked through, 2-3 minutes. Transfer shrimp to plate with eggs.



2. Prep ingredients

While **rice and carrots** cook, trim **scallions**, then thinly slice, keeping dark greens separate. Trim **snow peas**, then halve crosswise. Finely chop **2 teaspoons garlic**. Peel and finely chop **1 tablespoon ginger**. Beat **2 large eggs** in a small bowl. Rinse **shrimp**, then pat very dry. Season lightly with **salt and pepper**.



5. Cook vegetables

Add **snow peas, ginger, garlic**, and **scallion whites and light greens** to same skillet. Cook, stirring, until snow peas are bright green, 1-2 minutes. Transfer to plate with **shrimp**. Add **rice, carrots, tamari-sesame sauce**, and **1 tablespoon neutral oil**; cook over high heat, pressing down to allow rice to crisp. Toss occasionally and repeat, until the rice is warmed, about 5 minutes.



3. Make tamari-sesame sauce

In a small bowl, stir to combine **all of the tamari, sesame oil, 1 tablespoon each of vinegar and water**, and **2 teaspoons sugar**. Set tamari-sesame sauce aside for step 5.



6. Finish & serve

Stir **shrimp, snow peas**, and **eggs** into **rice**, and toss until warmed through. Season to taste with **salt and pepper**. Serve **fried rice** topped with **scallion dark greens**. Enjoy!