



Kimchi Wild Shrimp

with Sesame Rice & Snow Peas



20-30min



2 Servings

Kimchi paste is a Korean condiment made with ground red chili peppers, garlic, ginger, and a touch of sugar—it's known to pack a punch of heat! The trick to using spicy ingredients is all about balance! This vibrant paste pairs perfectly with sweet shrimp. Fluffy jasmine rice soaks up the warming sauce and tampers the heat a bit, while steamed snap peas and toasted sesame seeds add a delightful crunch to each bite.

What we send

- 5 oz jasmine rice
- 4 oz snow peas
- 1 oz fresh ginger
- garlic
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 lime
- 10 oz pkg wild caught shrimp ²
- 1 oz kimchi paste
- ¼ oz fresh cilantro
- ½ oz toasted sesame oil ¹¹

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- medium saucepan
- medium nonstick skillet

Allergens

Shellfish (2), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 23g, Carbs 72g,
Protein 36g



1. Cook rice

In a medium saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover and cook over low heat until rice is tender, about 15 minutes.



2. Prep ingredients

Meanwhile, trim **snow peas**, then cut crosswise into thirds. Peel and finely chop **1 teaspoon ginger**. Finely chop **2 teaspoons garlic**. Transfer **sesame seeds** to a plastic bag and smash with a mallet or a heavy-bottomed cup until slightly crushed. Cut **lime** into wedges.



3. Cook snow peas

Add **snow peas** to saucepan with **rice**. Cover and continue to cook until snow peas are crisp-tender and water is absorbed, about 2 minutes more. Remove from heat and keep covered until ready to serve.



4. Cook shrimp

Rinse **shrimp**, then pat very dry. Heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add shrimp and season with **a pinch each of salt and pepper**. Cook, stirring once or twice, until shrimp are almost cooked through, about 2 minutes.



5. Make sauce

Reduce skillet heat to medium; stir in **chopped ginger and garlic**. Cook until fragrant, about 30 seconds. Add **kimchi paste** and **¼ cup water**. Bring to a simmer, stirring, until sauce comes together and **shrimp** are coated. Remove from heat.



6. Finish & serve

Pick **cilantro leaves** from stems; discard stems. Fluff **rice** with a fork, then stir in **sesame oil** and **half of the crushed sesame seeds**. Serve **shrimp** over **rice** and drizzle **any pan sauce** on top. Garnish with **cilantro leaves** and **remaining crushed sesame seeds**. Serve with **lime wedges** on the side for squeezing over. Enjoy!