

DINNERLY



Shrimp Tempura & Broccoli with Steamed Rice

 30min  2 Servings

If your standard take-out haul includes an order of General Tso's (whose doesn't?) then this dish is for you! It's sticky, it's sweet, it's crispy, it's savory —it's everything! Plot twist: we swapped in shrimp for chicken (because, yawn). They're lightly fried, tossed in a homemade teriyaki sauce, and served alongside fluffy jasmine rice and roasted broccoli. Go ahead and ditch the take-out menu. We've got you covered! **322**

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- 1 oz fresh ginger
- 2 oz teriyaki sauce ^{2,1}
- ½ lb pkg shrimp ³

WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup all-purpose flour ¹
- neutral oil
- garlic

TOOLS

- small saucepan
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 29g, Carbs 83g, Protein 31g



1. Cook rice

Add **rice** to a small saucepan with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Fry shrimp

Rinse and pat **shrimp** very dry (thaw under cool running water, if needed). Add to **batter**; toss to coat.

Heat **¼-inch oil** in same skillet over medium-high until shimmering. Carefully add shrimp with a slotted spoon; fry until golden-brown and crisp, flipping halfway through cook time, 5–7 minutes (it's okay if stuck together). Transfer to paper towel-lined plate; sprinkle with **salt**.



2. Prep ingredients & batter

Trim stem ends from **broccoli**; cut crowns into ½-inch florets.

Finely chop **half of the ginger** and **2 teaspoons garlic**.

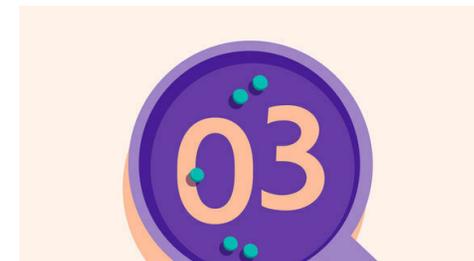
In a large bowl, whisk together **¼ cup each of flour and water** with a **generous pinch each of salt and pepper** (batter will be thick).



5. Broil broccoli & serve

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt and pepper**. Broil on top oven rack until crisp-tender and lightly charred, 3–5 minutes (watch closely). Fluff **rice** with a fork.

Serve **shrimp tempura** with **some of the sauce** drizzled over top and **broccoli** and **rice** alongside. Serve **remaining sauce** on the side for dipping. Enjoy!



3. Cook sauce

Preheat broiler with top rack 6 inches from heat source.

Heat **1 tablespoon oil** in a medium skillet over medium-high; add **chopped ginger and garlic**. Cook, stirring, until fragrant, 1–2 minutes. Add **teriyaki** and **¼ cup water** to skillet; bring to a simmer. Cook, stirring, until slightly thickened, 1–2 minutes. Transfer to a bowl; wipe out skillet.



6. How to: shallow fry!

For the perfect crunch, make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, make sure your oil comes back up to temperature between frying (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.