

# MARLEY SPOON



## Lemongrass Shrimp and Snow Pea Stir-Fry

with Ginger Rice & Satay Sauce



30-40min



2 Servings

Fragrant Thai lemongrass spice flavors quickly seared shrimp and snow peas in this delightfully simple stir-fry. Alongside, a savory, sweet, tangy, and umami-rich peanut satay sauce to drizzle all over the tender shrimp and veggies. It all sits atop a bed of gingery jasmine rice—there to soak up that addictive satay sauce. The final touch: a squeeze of fresh lime juice for a final dose of brightness.



## What we send

- 1 piece fresh ginger
- garlic
- 4 oz snow peas
- 1 lime
- ¼ oz pkt Thai lemongrass spice <sup>1,2,3</sup>
- 5 oz jasmine rice
- 1.15 oz peanut butter <sup>4</sup>
- ¾ oz pkt coconut milk powder <sup>5,6</sup>
- ½ oz fish sauce <sup>7</sup>
- 10 oz pkg shrimp <sup>8</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar

## Tools

- microplane or grater
- microwave
- small saucepan
- medium skillet

## Allergens

Sesame (1), Soy (2), Wheat (3), Peanuts (4), Milk (5), Tree Nuts (6), Fish (7), Shellfish (8). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 790kcal, Fat 40g, Carbs 77g, Protein 35g



### 1. Prep ingredients

Using a microplane, finely grate **1 teaspoon each of ginger and garlic**. Trim ends from **snow peas**. Grate **1 teaspoon lime zest**, then cut lime into **4 wedges**. In a medium bowl, combine **Thai lemongrass spice** with **2 tablespoons oil**; microwave until fragrant, about 30 seconds. Set aside until Step 5.



### 4. Cook shrimp and snow peas

Pat **shrimp** very dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over high heat. Add **shrimp** and cook, stirring until pink and almost cooked through, 1-2 minutes. Add **snow peas** and **remaining garlic**. Season with **salt** and **pepper** and cook until shrimp is cooked through, snow peas are bright green, and garlic is fragrant, 30-60 seconds.



### 2. Make rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **rice**; cook, stirring, until lightly toasted, about 2 minutes. Add **grated ginger**; cook, stirring, until fragrant, about 30 seconds. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



### 5. Finish & serve

Transfer **shrimp** and **snow peas** to bowl with **lemongrass oil**. Add **lime zest** and toss to coat. Fluff **ginger rice** with a fork.

Serve stir-fried **shrimp and snow peas** over **ginger rice** and **drizzled with satay sauce**. Serve with **remaining lime wedges**. Enjoy!



### 3. Make satay sauce

In a small bowl, combine **peanut butter**, **coconut milk powder**, **1 teaspoon fish sauce**, **1 teaspoon granulated sugar**, **juice of one lime wedge**, and **¼ teaspoon grated garlic** to form a paste. Add **hot water**, 1 tablespoon at a time, until sauce is a drizzling consistency. Season to taste with **salt** and **pepper**.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.