

DINNERLY



Lunar New Year Honey Walnut Shrimp

Celebrate Year of the Dragon!



30-40min



2 Servings

A proper Lunar New Year celebration calls for all of the hits. Our favorite remix is this Western-inspired Cantonese dish featuring plump shrimp glistening in a rich coating of cream cheese, honey, and mayonnaise. A toss in cornstarch gets the shrimp nice and crispy when fried, with a side of crisp broccoli to curb the richness of the decadent sauce and sweet crunch of candied walnuts. We've got you covered!

WHAT WE SEND

- 10 oz pkg shrimp ²
- 5 oz jasmine rice
- 1 oz cream cheese ⁷
- 2 (½ oz) honey
- 2 oz mayonnaise ^{3,6}
- 2 (1 oz) walnuts ¹⁵
- ½ lb broccoli
- 2 (1½ oz) cornstarch

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- baking soda (optional)
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil

TOOLS

- fine-mesh sieve
- small saucepan
- microwave
- medium nonstick skillet
- parchment paper

COOKING TIP

Marinating shrimp with baking soda will keep the shrimp juicier and more crisp in texture.

ALLERGENS

Shellfish (2), Egg (3), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

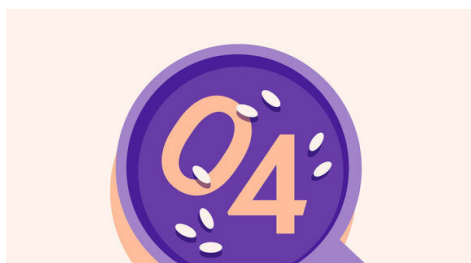
Calories 1240kcal, Fat 73g, Carbs 116g, Protein 35g



1. Prep shrimp; cook rice

In a fine mesh sieve, toss to coat **shrimp**, ½ **tablespoon each of salt and sugar**, and ½ **teaspoon baking soda** (optional). Marinate for 10 minutes; rinse and drain well.

In a small saucepan, combine **rice**, 1¼ **cups water**, and ½ **teaspoon salt**; bring to a boil over high heat. Cover; cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered, off heat.



4. Fry shrimp

Add **shrimp** to bag with **cornstarch**; shake well to evenly coat.

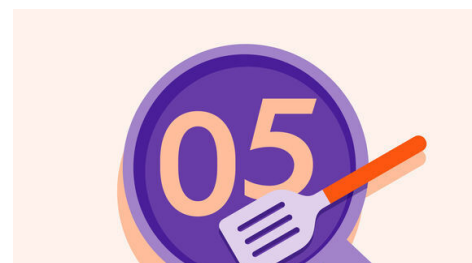
In reserved skillet, heat 1-inch **oil** over medium-high (oil temperature should register 400°F; a pinch of cornstarch should sizzle immediately). Transfer shrimp to a fine mesh sieve; shake to remove excess starch. Add to oil in a single layer. Cook, flipping occasionally, until crisp and just cooked through, about 1 minute.



2. Make sauce

In a medium bowl, microwave **cream cheese** for 10–15 seconds until softened. Whisk in **honey**, **mayonnaise**, and ¼ **teaspoon vinegar** until smooth.

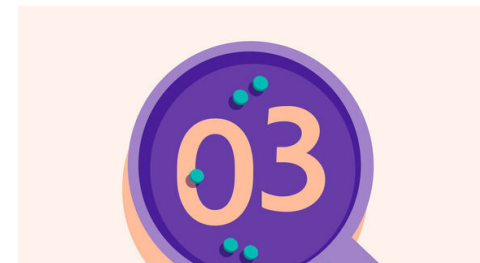
In a medium nonstick skillet, toast **nuts** over medium heat until fragrant and lightly browned in spots, 2–3 minutes. Add 2 **tablespoons sugar** and 1 **tablespoon water**.



5. Finish & serve

Transfer **shrimp** to a paper towel-lined plate to drain. Add shrimp and **nuts** to bowl with **sauce** and mix well to coat; season to taste with **salt** and **pepper**.

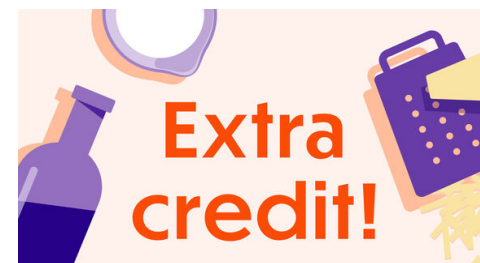
Microwave **broccoli**, covered, until crisp tender, 1–3 minutes. Season with **salt** and **pepper**. Arrange broccoli on a serving platter. Spoon **honey walnut shrimp** over top and serve **rice** alongside. Enjoy!



3. Candy nuts

Cook **nuts**, stirring often, until **sugar** is melted and caramelized and nuts begin to clump together, 4–5 minutes. Transfer to a parchment-lined plate, keeping nuts separate from each other. Cool to room temperature. Wash and reserve skillet.

Cut **broccoli** into florets, if necessary; transfer to a microwave-safe bowl. Transfer **all of the cornstarch** to a large resealable bag.



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.