

DINNERLY



Coconut-Gochujang Glazed Shrimp with Rice & Cucumber Relish



30min



2 Servings

Even find yourself day dreaming about a fluffy bed of rice with crunchy, savory, deliciously saucy toppings? 'Cause same. We made it a reality by smothering shrimp in a glaze made with coconut and gochujang, a savory and sweet fermented chili paste that packs a seriously flavorful punch. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 oz fresh ginger
- $\frac{3}{4}$ oz coconut milk powder^{7,15}
- 1 oz gochujang⁶
- 10 oz pkg shrimp²
- $\frac{1}{4}$ oz pkt toasted sesame seeds¹¹

WHAT YOU NEED

- $\frac{1}{4}$ cup distilled white vinegar (or apple cider vinegar)
- neutral oil
- sugar
- kosher salt & ground pepper

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Shellfish (2), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

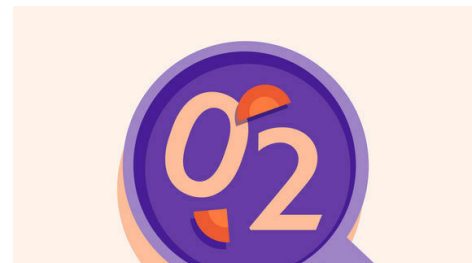
NUTRITION PER SERVING

Calories 630kcal, Fat 19g, Carbs 86g, Protein 30g



1. Cook rice

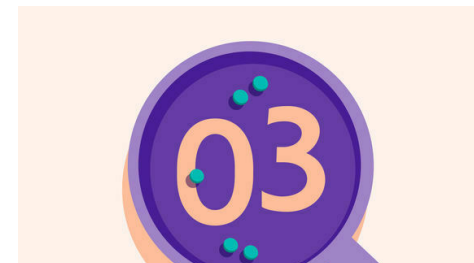
In a small saucepan, combine **rice**, **$\frac{1}{4}$ cups water**, and **$\frac{1}{2}$ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Make cucumber relish

Peel **cucumber** and cut in half lengthwise. Using a spoon, scoop out and discard seeds, then cut into $\frac{1}{2}$ -inch pieces.

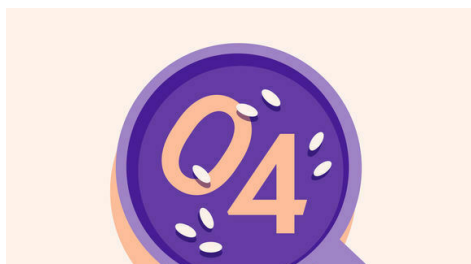
In a medium bowl, whisk together **$\frac{1}{4}$ cup vinegar**, **2 tablespoons each of oil and water**, **2 teaspoons sugar**, and **1 teaspoon salt**. Stir in cucumbers; set aside to marinate until ready to serve.



3. Prep glaze & shrimp

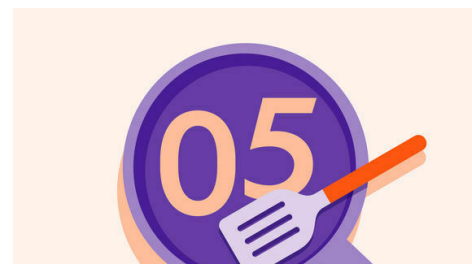
Peel and finely chop **1 tablespoon ginger**. Add to a medium bowl with **coconut milk powder**, **half of the gochujang** (or more depending on heat preference), **$\frac{1}{3}$ cup water**, **1 tablespoon sugar**, and **$\frac{1}{4}$ teaspoon salt**; whisk to combine.

Rinse **shrimp** and pat very dry; season with **salt** and **pepper**.



4. SHRIMP VARIATION

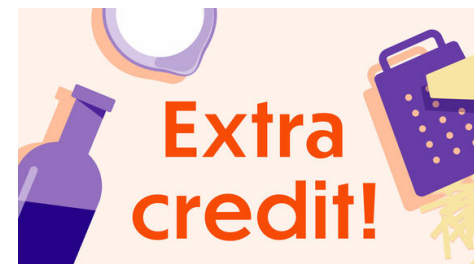
Heat **2 teaspoons oil** in a medium nonstick skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes.



5. Add glaze & serve

To skillet with **shrimp**, add **gochujang mixture** and cook, stirring frequently, until sauce is thickened, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.

Serve **coconut-gochujang glazed shrimp** over **rice** with **cucumber relish** alongside. Sprinkle **sesame seeds** over top. Enjoy!



6. Spice it up!

Gochujang and kimchi go together like peas in a pod. That spicy fermented cabbage instantly elevates any meal—not to mention it's great for gut health! Just throw a few pieces onto your plate before serving.