



Fast! Shrimp Coconut Curry

with Snow Peas & Bell Pepper



ca. 20min



2 Servings

You don't have to spend all day in the kitchen to whip up this takeout-worthy Thai curry! This dish hits the table fast thanks to a creamy pre-made coconut curry sauce. Plump shrimp and crisp bell peppers and snow peas dive into the delicious sauce spooned over fluffy jasmine rice for the perfect bite.

What we send

- 5 oz jasmine rice
- 1 bell pepper
- 4 oz snow peas
- ¼ oz fresh cilantro
- 10 oz pkg shrimp ²
- 6 oz Thai coconut curry sauce ^{2,4,6,7,15}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

Shellfish (2), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 25g, Carbs 74g, Protein 33g



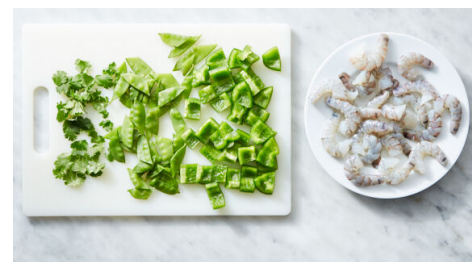
1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook vegetables

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **peppers** and **snow peas**. Cook, stirring occasionally, until vegetables are crisp-tender, 2-3 minutes. Season with **salt** and **pepper**.



2. Prep ingredients

Halve **pepper**, discard stems and seeds, then cut into 1-inch pieces. Trim stem ends from **snow peas**; cut in half on an angle. Coarsely chop **cilantro leaves and stems**.

Rinse **shrimp**, then pat very dry.



5. Add sauce & serve

Add **curry sauce** and **¼ cup water** to skillet. Bring to a boil over high heat. Stir **shrimp** into sauce and remove from heat; season curry to taste with **salt** and **pepper**.

Divide **rice** and curry between bowls and garnish with **cilantro** on top. Enjoy!



3. Cook shrimp

Season **shrimp** with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over high until just starting to smoke; add shrimp in a single layer. Cook, without stirring, until well browned underneath, 1-2 minutes. Stir shrimp and cook until just opaque and cooked through, about 1 minute more. Transfer to a plate.



6. Rate your plate!

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