

DINNERLY



Sweet & Sour Shrimp with Pineapple & Peppers

Over Brown Rice



40-50min



2 Servings

Sweet 'n' sour is an all-time combo, and if you don't agree, these succulent shrimp might change your mind. Shrimp and pineapple belong together just as much as sweet and sour, especially when they make you feel like you're vacationing on a far off tropical island. The peppers may be third-wheeling, but when they taste this good, we don't mind. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 4 oz pineapple cup
- 2 oz sweet & sour sauce ¹
- ½ oz tamari soy sauce ¹
- 1 green bell pepper
- ½ lb pkg shrimp ²
- ¼ oz pkt toasted sesame seeds ³

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or vinegar of your choice)
- garlic
- neutral oil

TOOLS

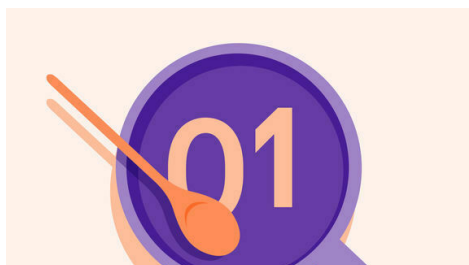
- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

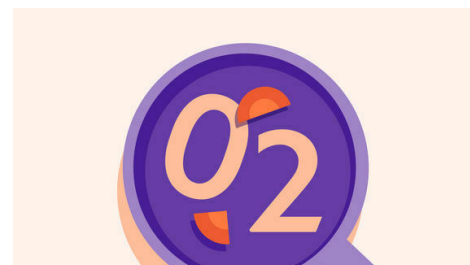
Calories 530kcal, Fat 11g, Carbs 77g, Protein 28g



1. Boil rice & make sauce

Bring a medium saucepan with **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until tender, 35–40 minutes. Drain in a fine-mesh sieve. Set aside for serving.

Meanwhile, drain **pineapple** over a small bowl. To bowl with **pineapple juice**, add **sweet & sour sauce**, **tamari**, and **1 teaspoon vinegar**; stir to combine and set aside.

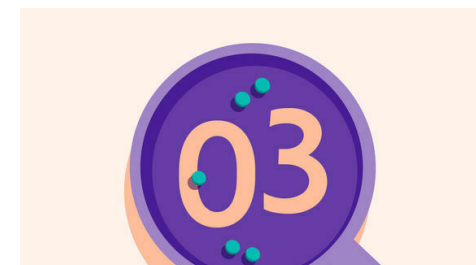


2. Prep ingredients

Finely chop **1 teaspoon garlic**.

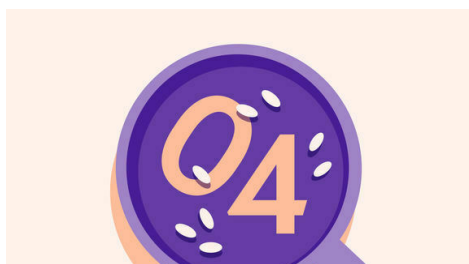
Halve **pepper** lengthwise; discard stem and seeds, then cut into 1-inch pieces.

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary); season with **salt** and **pepper**.



3. Stir fry veggies & shrimp

Heat **1 tablespoon oil** in a medium skillet over high. Add **pineapple** and **peppers**; cook, stirring, until peppers are crisp-tender, 2–3 minutes. Add **shrimp** and **chopped garlic**; cook, stirring, until shrimp are curled, pink, and cooked through, 2–3 minutes. Add **pineapple juice mixture**; bring to a boil. Cook, stirring, until thickened and glossy, 1–2 minutes.



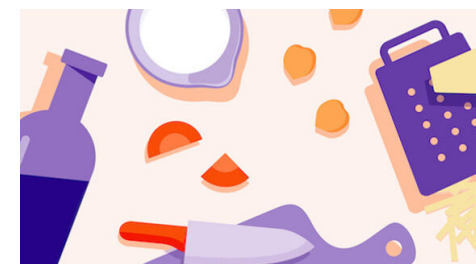
4. Serve

Serve **sweet & sour shrimp** over **rice** with **toasted sesame seeds** sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!