



## Chile-Lime Shrimp

with Jasmine Rice & Sautéed Spinach



20-30min



2 Servings

In the time it takes to simmer a pot of fluffy jasmine rice, you can whip up a bright and balanced sauce of fresh lime juice, fish sauce, brown sugar, sliced Fresno chile pepper, and minced cilantro. Based on the Vietnamese nuoc cham sauce, our chile-lime sauce is drizzled on a quick stir-fry of juicy shrimp and tender spinach. And just like that, dinner is served!



## What we send

- 5 oz jasmine rice
- 1 Fresno chile
- ¼ oz fresh cilantro
- 1 piece fresh ginger
- garlic
- 1 lime
- ½ oz fish sauce <sup>1</sup>
- 2 oz dark brown sugar
- 10 oz pkg shrimp <sup>2</sup>
- 5 oz baby spinach

## What you need

- kosher salt
- olive oil

## Tools

- small saucepan
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 580kcal, Fat 8g, Carbs 97g, Protein 31g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **¼ teaspoon salt**, bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 2. Prep ingredients

While **rice** cooks, halve **Fresno chile**, remove stem and seeds, then thinly slice half to all of the chile (or more, or less depending on heat preference). Finely chop **cilantro leaves and stems**. Peel and finely chop **half of the ginger**. Finely chop **1 teaspoon garlic**.



### 3. Make sauce

Squeeze **1 tablespoon lime juice** into a small bowl. Add **fish sauce**, **brown sugar**, and **1 tablespoon water**; whisk until sugar is dissolved. Stir in **sliced chiles** and **1 tablespoon of the chopped cilantro**. Set **chile-lime sauce** aside until step 6.



### 4. Cook shrimp

Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp, **chopped ginger and garlic**, and season with **salt**. Stir-fry until shrimp are barely opaque and garlic and ginger are fragrant, about 2 minutes.



### 5. Add spinach

Add **spinach** to the skillet with **shrimp**. Cook, stirring frequently, until spinach is wilted and shrimp are cooked through, about 2 minutes more. Season to taste with **salt**.



### 6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **shrimp and spinach**. Spoon **chile-lime sauce** over top and garnish with **remaining cilantro**. Enjoy!