

MARLEY SPOON



Kimchi Shrimp

with Sesame Brown Rice & Snow Peas



30-40min



2 Servings

Kimchi paste is a Korean condiment made with ground red chili peppers, garlic, ginger, and a touch of sugar—it's known to pack a punch of heat! The trick to using spicy ingredients is all about balance! This vibrant paste pairs perfectly with sweet shrimp. Hearty brown rice soaks up the warming sauce and tampers the heat a bit, while steamed snap peas and toasted sesame seeds add a delightful crunch to each bite.

What we send

- 5 oz brown rice
- 4 oz snow peas
- 1 oz fresh ginger
- garlic
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 lime
- 10 oz pkg shrimp ²
- 1 oz kimchi paste
- ¼ oz fresh cilantro
- ½ oz toasted sesame oil ¹¹

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 600kcal, Fat 24g, Carbs 67g,
Protein 31g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below
to match your recipe choices.
Happy cooking!

1. Cook brown rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 35-40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



4. Cook shrimp

Rinse **shrimp**, then pat very dry. Heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add shrimp and season with **a pinch each of salt and pepper**. Cook, stirring once or twice, until shrimp are almost cooked through, about 2 minutes.



2. Prep ingredients

Meanwhile, trim **snow peas**, then cut crosswise into thirds. Peel and finely chop **1 teaspoon ginger**. Finely chop **2 teaspoons garlic**. Transfer **sesame seeds** to a plastic bag and smash with a mallet or a heavy-bottomed cup until slightly crushed. Cut **lime** into wedges.



5. Make sauce

Reduce skillet heat to medium; stir in **chopped ginger and garlic**. Cook until fragrant, about 30 seconds. Add **kimchi paste** and **¼ cup water**. Bring to a simmer, stirring, until sauce comes together and **shrimp** are coated. Remove from heat.



3. Cook snow peas

Add **snow peas** to saucepan with **rice**. Cover and continue to cook until snow peas are crisp-tender and water is absorbed, about 2 minutes more. Remove from heat and keep covered until ready to serve.



6. Finish & serve

Pick **cilantro leaves** from stems; discard stems. Fluff **rice** with a fork, then stir in **sesame oil** and **half of the crushed sesame seeds**. Serve **shrimp** over **rice** and drizzle **any pan sauce** on top. Garnish with **cilantro leaves** and **remaining crushed sesame seeds**. Serve with **lime wedges** on the side for squeezing over. Enjoy!