

DINNERLY



Low-Cal Kung Pao Large Shrimp with Snow Peas & Chopped Peanuts



20-30min



2 Servings

The succulent shrimp, the crisp snow peas, the crunchy peanuts, and that shiny, shiny sauce...we have only one word for this recipe. Iconic. Make it yourself with a little help from Dinnerly and you just might become an icon too. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 4 oz snow peas
- 1 oz salted peanuts¹
- 10 oz pkg shrimp²
- 2 oz tamari soy sauce³
- 2 pkts Sriracha

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil
- garlic

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 560kcal, Fat 15g, Carbs 73g, Protein 36g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

While **rice** cooks, finely chop **1 teaspoon garlic**. Trim ends from **snow peas**, if desired, then cut in half crosswise. Coarsely chop **peanuts**.

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



3. Make kung pao sauce

In a small bowl, add **chopped garlic**, **tamari**, **half of the chili garlic sauce**, **2 tablespoons water**, **½ tablespoon vinegar**, and **2 teaspoons sugar**; whisk until sugar dissolves; set aside until step 5.



4. Cook shrimp & snow peas

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **shrimp** and cook, stirring, until just pink, curled, and cooked through, 2–3 minutes.

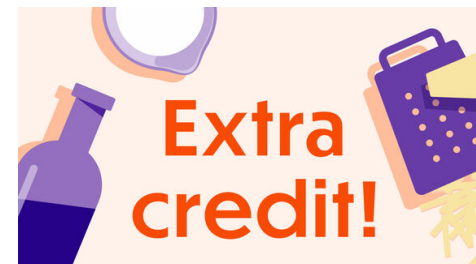
Stir in **snow peas** and a **pinch each of salt and pepper**; cook until crisp-tender and browned in spots, 1–2 minutes.



5. Add sauce & serve

To skillet with **shrimp and snow peas**, add **kung pao sauce**; cook, tossing to coat, until sauce is slightly thickened, about 1 minute. Fluff **rice** with a fork.

Serve **rice** topped with **kung pao shrimp and snow peas**. Sprinkle with **chopped peanuts** and drizzle **remaining chili garlic sauce** over top, if desired. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.