

DINNERLY



Low-Cal Sheet Pan Shrimp "Fried" Rice with Peas & Carrots



30-40min



2 Servings

Fried rice has never been easier, and more mess-free. Toss it all together on a rimmed baking sheet, drizzle with teriyaki sauce, and pop it in the oven for some cook time to get that rice nice n' crispy. We've got you covered!

WHAT WE SEND

- 1 carrot
- 5 oz jasmine rice
- 2 (2 oz) teriyaki sauce ^{1,6}
- 10 oz pkg shrimp ²
- 5 oz peas

WHAT YOU NEED

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

TOOLS

- large saucepan
- fine-mesh sieve
- rimmed baking sheet

ALLERGENS

Wheat (1), Shellfish (2), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 15g, Carbs 78g, Protein 34g



1. Boil rice & carrots

Fill a large saucepan with **salted water**; bring to a boil over high. Scrub **carrot**; cut into ½-inch pieces.

Add **rice** to boiling water; cook (like pasta), stirring occasionally, until almost tender, about 12 minutes (see step 6!). Add carrots; continue to boil until rice and carrots are tender, 2–3 minutes more. Drain in a fine-mesh sieve, rinse under cold water, and drain well again.

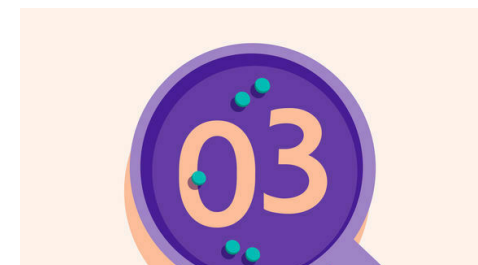


2. Prep ingredients

Preheat broiler with a rack in the top position.

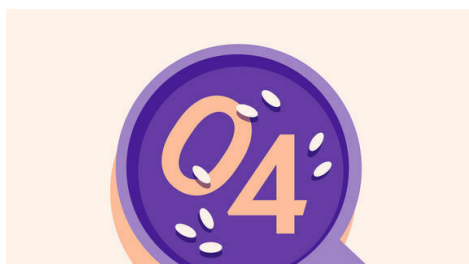
In a medium bowl, whisk to combine **all of the teriyaki sauce**, **2 tablespoons each of water and oil**, and **1 teaspoon vinegar**. Finely chop **2 teaspoons garlic**.

Rinse **shrimp** and pat very dry.



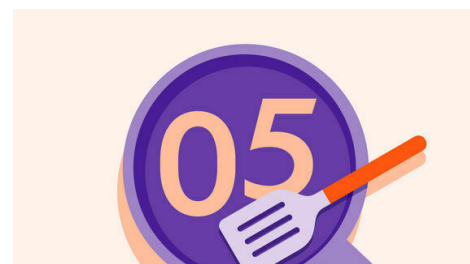
3. SHRIMP VARIATION

On a rimmed baking sheet, toss **shrimp** with **3 tablespoons of the teriyaki mixture**; season with **salt** and **pepper**. Broil on top oven rack until shrimp is well browned and cooked through, 4–6 minutes.



4. Oven-fry rice

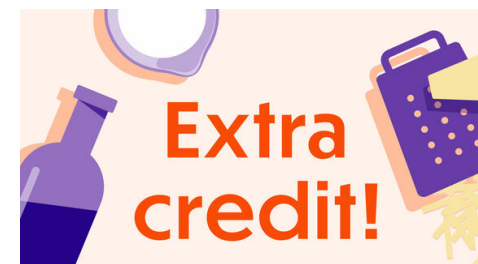
To baking sheet with **shrimp**, add **chopped garlic**, **rice and carrots**, and **remaining teriyaki sauce**. Toss to combine, scraping up any browned bits from bottom of baking sheet. Broil on top oven rack until rice is browned and crispy in spots, 5–10 minutes (watch closely as broilers vary).



5. Add peas & serve

Add **peas** to baking sheet with **fried rice** and toss to combine.

Broil **shrimp fried rice** on top oven rack until **peas** are tender and warmed through, about 2 minutes more. Enjoy!



6. Cook rice like pasta!

This no-fuss method of boiling rice eliminates common issues with adding too much water (mushy rice), or too little water (crunchy rice). Fill a pot with an unmeasured amount of water, boil it, add the rice, and cook until done (you can taste a few grains to test doneness). Then drain through a sieve, just like pasta!