

# DINNERLY



## Coconut-Gochujang Glazed Shrimp with Rice & Cucumber Relish



30min



2 Servings

Even find yourself day dreaming about a fluffy bed of rice with crunchy, savory, deliciously saucy toppings? 'Cause same. We made it a reality by smothering shrimp in a glaze made with coconut and gochujang, a savory and sweet fermented chili paste that packs a seriously flavorful punch. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 piece fresh ginger
- $\frac{3}{4}$  oz coconut milk powder<sup>1,5</sup>
- 1 oz gochujang<sup>4</sup>
- 10 oz pkg shrimp<sup>3</sup>
- $\frac{1}{4}$  oz pkt toasted sesame seeds<sup>2</sup>

## WHAT YOU NEED

- $\frac{1}{4}$  cup distilled white vinegar (or apple cider vinegar)
- neutral oil
- sugar
- kosher salt & ground pepper

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Milk (1), Sesame (2), Shellfish (3), Soy (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 630kcal, Fat 19g, Carbs 86g, Protein 30g



### 1. Cook rice

In a small saucepan, combine **rice**,  **$1\frac{1}{4}$  cups water**, and  **$\frac{1}{2}$  teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



### 2. Make cucumber relish

Peel **cucumber** and cut in half lengthwise. Using a spoon, scoop out and discard seeds, then cut into  $\frac{1}{2}$ -inch pieces.

In a medium bowl, whisk together  **$\frac{1}{4}$  cup vinegar**, **2 tablespoons each of oil and water**, **2 teaspoons sugar**, and **1 teaspoon salt**. Stir in cucumbers; set aside to marinate until ready to serve.



### 3. Prep glaze & shrimp

Peel and finely chop **1 tablespoon ginger**. Add to a medium bowl with **coconut milk powder**, **half of the gochujang** (or more depending on heat preference),  **$\frac{1}{3}$  cup water**, **1 tablespoon sugar**, and  **$\frac{1}{4}$  teaspoon salt**; whisk to combine.

Rinse **shrimp** and pat very dry; season with **salt** and **pepper**.



### 4. SHRIMP VARIATION

Heat **2 teaspoons oil** in a medium nonstick skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes.



### 5. Add glaze & serve

To skillet with **shrimp**, add **gochujang mixture** and cook, stirring frequently, until sauce is thickened, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.

Serve **coconut-gochujang glazed shrimp** over **rice** with **cucumber relish** alongside. Sprinkle **sesame seeds** over top. Enjoy!



### 6. Spice it up!

Gochujang and kimchi go together like peas in a pod. That spicy fermented cabbage instantly elevates any meal—not to mention it's great for gut health! Just throw a few pieces onto your plate before serving.