MARLEY SPOON

Thai Shrimp Lettuce Wrap Bowls

with Mint, Sushi Rice & Peanuts

20-30min 2 Servings

Lettuce wraps are a surefire way to satisfy take-out cravings, but without the soggy to-go containers. Inspired by the perfectly balanced flavors of Thai cuisine, the addictive sauce is sweet, salty, and tart, and coats tender, plump shrimp. The shrimp go on crisp lettuce leaves along with sticky sushi rice, chopped peanuts, freshly torn mint, and sliced Fresno chile for heat!

What we send

- 5 oz sushi rice
- 1 shallot
- 1 Fresno chile
- 1 lime
- 1 oz salted peanuts [5]
- 1 romaine heart
- 10 oz pkg shrimp [2]
- ½ oz fish sauce [4]
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- fine-mesh sieve
- small saucepan
- medium skillet

Allergens

Shellfish (2), Fish (4), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 23g, Carbs 79g, Protein 33g

1. Cook rice

Rinse rice to a fine-mesh sieve until the water runs clear. In a small saucepan, combine **rice** and **1¼ cups water**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.

2. Prep ingredients

Halve, peel and thinly slice **all of the shallot**. Halve **Fresno chile**, remove stem, core and seeds, then thinly slice half (save rest for own use).

Squeeze **2 tablespoons lime juice** into a medium bowl. Roughly chop **peanuts**. Trim end from **lettuce**, separate leaves, keeping them whole.

Pat **shrimp** dry, then cut each into thirds, seasoning with **salt** and **pepper**.

3. Make sauce

To bowl with **lime juice**, add **fish sauce**, **2 tablespoons warm water**, and **1 tablespoon sugar**. Stir to dissolve sugar.

4. Sauté aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallots** and **sliced Fresno chile** (or less depending on heat preference) and sauté until softened and golden-brown, about 3 minutes.

5. Cook shrimp

To skillet with **shallots** and **Fresno chile**, add **shrimp** and cook, stirring, about 1 minute. Add **sauce** and continue to cook until sauce is slightly reduced and shrimp are firm and cooked through, about 1 minute more.

6. Assemble & serve

Line shallow bowls with **lettuce leaves**. Fluff **rice** with a fork, then spoon on top of **lettuce**, followed by **shrimp**. Tear **mint leaves** into pieces. Top with **chopped peanuts** and **torn mint**. Use **lettuce** to scoop up **filling** or eat with a knife and fork. Enjoy!