



## General Tso's Shrimp

with Ginger Broccoli & Brown Rice



50min



2 Servings

Looking to channel all the vibes of General Tso's famous chicken, but would rather swap in seafood to switch things up? You're in the right place. Shrimp is tossed in sweet chili garlic sauce and served with gingery, stir-fried broccoli and chewy brown rice for the perfect General Tso's-inspired dinner, no take out required.



## What we send

- 5 oz brown rice
- 10 oz pkg shrimp <sup>2</sup>
- ½ lb broccoli
- 1 piece fresh ginger
- 2 scallions
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce <sup>3</sup>
- ½ oz toasted sesame oil <sup>1</sup>

## What you need

- kosher salt
- white wine vinegar (or apple cider vinegar)
- neutral oil

## Tools

- medium saucepan
- fine-mesh sieve
- large nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 680kcal, Fat 24g, Carbs 90g, Protein 33g



### 1. Boil rice

Fill a medium saucepan with **salted water** and bring to a boil over high heat. Add **rice** and boil (like pasta), stirring occasionally, until tender, 35-40 minutes. Drain rice in a fine-mesh sieve. Return rice to saucepan and cover to keep warm until ready to serve.



### 4. SHRIMP VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over medium high. Add shrimp and cook until just curled and pink, 2-3 minutes. Transfer shrimp to a plate.



### 2. Prep ingredients

While **rice** cooks, rinse **shrimp** and pat very dry. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Peel and finely chop **1½ tablespoons ginger**. Trim **scallions**, then thinly slice.



### 5. Cook broccoli

Add **broccoli, chopped ginger**, and **¼ cup water**; season with **salt**. Cover and cook on medium-high until broccoli is crisp-tender, 2-3 minutes. Uncover, stir in **half of the sliced scallions**; cook, stirring, until water is evaporated and broccoli is browned in spots, 2-3 minutes.



### 3. Prep sauce

In a small bowl, combine **Thai sweet chili sauce, tamari, 1 tablespoon each of vinegar and water**, and **1 teaspoon sesame oil**. Set aside until step 6.



### 6. Finish & serve

Return **shrimp** to skillet along with **sauce mixture**; cook, stirring, until slightly reduced and **shrimp and broccoli** are coated, 1-2 minutes. Serve **rice** topped with **shrimp broccoli**, and **sauce**. Garnish with **remaining sliced scallions**. Enjoy!