# MARLEY SPOON



## **Shrimp Fried Rice with Broccoli & Corn**

& Carrot-Ginger Dressing





Fried rice is a delicious way to fill your plate with veggies! For this version, we stir-fry crisp broccoli, snap peas, and corn with plump shrimp, sticky sushi rice and savory tamari. And, you know that super flavorful, carrot-ginger house dressing you love so much at your local sushi joint? We made our own version and now we're passing the recipe over to you to drape over the rice just before serving.

#### What we send

- 5 oz sushi rice
- ½ lb broccoli
- qarlic
- 4 oz snap peas
- 10 oz pkg shrimp <sup>1</sup>
- 1 small bag carrots
- 1 piece fresh ginger
- 2 (1 oz) rice vinegar
- 2 (½ oz) tamari soy sauce <sup>2</sup>
- 2 (1 oz) salted cashews <sup>3</sup>
- 5 oz corn

### What you need

- kosher salt & ground pepper
- neutral oil
- sugar

#### **Tools**

- small saucepan
- microplane or box grater
- large nonstick skillet

#### **Allergens**

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

#### **Nutrition per serving**

Calories 880kcal, Fat 34g, Carbs 111g, Protein 40g



#### 1. Cook rice

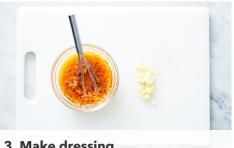
In a small saucepan, combine rice, 11/4 cups water, and ½ teaspoon salt Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Spread rice out on a plate to cool until step 6.



### 2. Prep ingredients

While **rice** cooks, trim ends from **broccoli** and cut into 1/2-inch pieces. Finely grate 2 **teaspoons garlic**. Trim stem ends from snap peas, then cut crosswise on an angle into 1/2-inch pieces.

Rinse **shrimp**. Pat dry and season all over with salt and pepper.



3. Make dressing

Scrub and finely grate 2 tablespoons carrot on a microplane or small holes of a box grater. Finely grate ginger. In a medium bowl, whisk 2 tablespoons rice vinegar, 1 tablespoon tamari, 11/2 tablespoons oil, and 11/2 teaspoons sugar. Stir in carrots and half of the **ginger** until combined. Season to taste with salt and pepper. Set aside until ready to serve.



4. Toast cashews

Heat 1/2 tablespoon oil in a large nonstick skillet over medium-high. Add **cashews** and cook, stirring frequently, until toasted, 1-2 minutes. Using a slotted spoon, transfer cashews to a paper towellined plate and season with salt. Let cashews cool slightly, then coarsely chop.



5. Cook vegetables

Heat 1/2 tablespoon oil in same skillet over medium-high. Add shrimp, broccoli and a pinch of salt, tossing to coat. Cover, and cook until shrimp are curled and just pink and broccoli is crisp-tender, about 2 minutes. Increase heat to high, then add all of the corn, snap peas, grated garlic, and remaining ginger, stirring to combine.



6. Finish & serve

Add cooked rice and 2 teaspoons oil to skillet, stirring to combine. Cook, pressing down to allow rice to crisp, tossing occasionally and repeating, until rice is warmed through, 4-5 minutes. Add remaining tamari to skillet and stir to combine. Season to taste with salt and pepper. Serve fried rice topped with carrot-ginger dressing and cashews. Enjoy!