

DINNERLY



Crispy Shrimp Tempura & Broccoli with Sweet & Sticky Teriyaki Sauce



30min



2 Servings

If you like General Tso's chicken (who doesn't?) then this dish is for you! It's sticky, it's sweet, it's crispy, it's savory—it's all of the good things. Plot twist: we're swapping in plump shrimp for the usual chicken (because, yawn). They're lightly fried and tossed in teriyaki sauce, then served upon fluffy jasmine rice with roasted broccoli. Go ahead and ditch the take-out menu. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- garlic (use 2 large cloves)
- 1 oz fresh ginger (use half)
- ½ lb pkg shrimp ²
- 1.8 oz teriyaki sauce ^{3,1}

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- all-purpose flour ¹
- neutral oil, such as vegetable

TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 30g, Carbs 91g, Protein 27g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Trim ends from **broccoli**; cut into ½-inch florets. Peel and finely chop **2 teaspoons garlic**. Peel and finely chop **1 tablespoon ginger**. In a small bowl, stir together **teriyaki sauce**, **¼ cup water**, **1 tablespoon vinegar**, **2 tablespoons sugar**, and **2 teaspoons flour**. In a large bowl, whisk together **¼ cup each flour and water** and a **generous pinch each salt and pepper**.



3. Cook sauce

Preheat broiler to high with top rack 6 inches from the heat source. Heat **1 tablespoon oil** in a medium skillet over medium-high; add **chopped ginger and garlic**. Cook, stirring until fragrant, 1–2 minutes. Add **teriyaki mixture** to skillet and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 2–3 minutes. Transfer to a bowl; wipe out skillet.



4. Fry shrimp

Pat **shrimp** dry. Add to **batter** and toss to coat. Heat **½ inch oil** in same skillet over medium-high until shimmering. Using a slotted spoon, add shrimp to skillet and fry until golden brown and crisp all over, flipping halfway through, 5–7 minutes (it's okay if shrimp stick together, you can separate them once they're cooked). Transfer to a paper towel-lined plate; sprinkle with **salt**.



5. Broil broccoli & serve

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt** and **pepper**. Broil **broccoli** on top oven rack until it is crisp-tender and lightly charred, 3–5 minutes (watch closely). Drizzle **tempura shrimp** with **some of the teriyaki sauce**. Serve with **broccoli**, **rice**, and **remaining sauce**, for dipping. Enjoy!



6. Take it to the next level

Amp up the flavor by finely chopping any leftover garlic and ginger, then stirring it into the pot when cooking rice in step 1.