

MARLEY SPOON



Shrimp & Rice Congee

with Ginger-Scallion Chili Oil



20-30min



2 Servings

Congee is a rice porridge that we love for its warming qualities. Rice is simmered in an umami-rich concoction and gets topped with seared shrimp and plenty of fresh herbs. A drizzle of chili oil, to which we've added thinly sliced ginger, adds a little kick to this comforting rice bowl.

What we send

- 1 oz fresh ginger
- ½ oz fresh cilantro
- 1 pkt clam broth concentrate²
- 10 oz pkg wild US Gulf shrimp²
- 10 oz sushi rice (use 1 cup)
- 1 oz scallions
- 2 oz snow peas
- crushed red pepper (use ⅓-¼ tsp)
- 2 (½ oz) fish sauce (use 1 Tbsp)⁴

What you need

- kosher salt
- neutral oil

Tools

- medium pot
- fine-mesh sieve
- small skillet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 24g, Carbs 86g, Protein 28g



1. Prepare broth

Peel and thinly slice **ginger**. Pick **cilantro leaves** from stems. In a medium saucepan, combine **cilantro stems, 6 cups water, ¾ of the sliced ginger, and clam broth concentrate**. Bring to a boil over high heat, then reduce heat to medium and simmer, about 5 minutes.



4. Prep aromatics & peas

Meanwhile, stack **remaining slices of ginger** and thinly slice. Trim **scallions** and **snow peas**, then thinly slice on an angle.



2. Poach shrimp

Season **shrimp** with **salt** and add to **broth**. Poach shrimp until pink and opaque, about 2 minutes. Drain **shrimp, cilantro stems, and ginger** through a fine-mesh sieve over a large bowl and return **broth** to pot. Pick shrimp out, discarding cilantro stems and ginger. Transfer shrimp to a bowl. Cover to keep warm.



5. Cook chili oil

Heat **3 tablespoons oil** and **⅓-¼ teaspoon of the crushed red pepper** (depending on heat preference) in a small skillet over medium until fragrant, about 1 minute. Stir in **sliced ginger** and **scallions** and cook until softened, about 1 minute. Season with **a pinch of salt**.



3. Cook rice

Return **broth** to a boil. Stir in **1 cup of the rice** (save rest for own use). Reduce heat to a simmer and cook, stirring occasionally, until rice is breaking apart and broth is thick, 20-25 minutes.



6. Finish rice & serve

Remove **rice** from heat and stir in **1 tablespoon of the fish sauce** (taste rice and add more fish sauce, if desired). Spoon **rice** into bowls and top with **shrimp, snow peas, and cilantro leaves**. Garnish with **chili oil**. Enjoy!