



Take-Out Style: Sesame Shrimp

with Garlic Broccoli & Jasmine Rice



ca. 20min



2 Servings

You can have this dinner on your table in less time than it would take to pick up the phone, order, and wait for delivery from your local take-out. The speed is thanks to the shrimp, which cook in a hot skillet in just a few minutes. Coated in a slightly spicy tamari-sesame sauce, they land on a bed of fluffy white rice.

What we send

- 5 oz jasmine rice
- garlic
- 1 bunch scallions
- ½ lb broccoli crowns
- 3 oz Thai sweet chili sauce
- ½ oz tamari in fish-shaped pod ⁶
- ½ oz toasted sesame oil ¹¹
- 10 oz shrimp (use immediately or freeze) ²
- ¼ oz sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

Shellfish (2), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 22g, Carbs 89g, Proteins 35g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **a pinch of salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook broccoli

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **broccoli** and cook, stirring, until lightly charred and softened, 3–4 minutes. Stir in **half of the garlic**; cook, about 30 seconds. Add **¼ cup water**; cook until broccoli is tender and water evaporates, about 3 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover to keep warm. Wipe out skillet.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Trim **broccoli**, thinly slice any stems, and cut crowns into 1-inch florets.



5. Cook shrimp

Rinse **shrimp**, then pat dry. (First thaw under cool running water, if necessary.) Season with **salt** and **pepper**. Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **shrimp, scallion whites and light greens**, and **remaining garlic**. Cook, stirring, 1 minute. Add **sauce**; cook until shrimp are cooked through and sauce is just slightly thickened, 1–2 minutes more.



3. Make sauce

In a small bowl, stir to combine **Thai sweet chili sauce**, **tamari** and **1 teaspoon sesame oil**.



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top with **shrimp** and **broccoli**. Sprinkle with **sesame seeds** and **scallion dark greens**. Enjoy!