

MARLEY SPOON



Salt & Pepper Shrimp

with Bok Choy & Jasmine Rice



30-40min



2 Servings

Don't let the unassuming name fool you-this dish is deceptively packed with flavor. Crispy cornstarch-coated shrimp toss in a spice blend of salt, Chinese five spice, and pepper before nestling next to steamed bok choy atop fluffy jasmine rice. Sautéed garlic, Fresno pepper, and scallions combine with ponzu sauce for spicy umami finish that takes this simple dish to the next level.

What we send

- 5 oz jasmine rice
- 2 scallions
- 1 Fresno chile
- garlic
- 10 oz pkg shrimp ¹
- ¼ oz Chinese five spice
- 2 (1½ oz) cornstarch
- 1.8 oz ponzu sauce ²
- ½ lb baby bok choy

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- large skillet

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 38g, Carbs 104g, Protein 28g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17-20 minutes. Keep covered off heat until ready to serve.



4. Fry shrimp

Cook, flipping **shrimp** occasionally, until lightly golden, crisp, and cooked through, 4-7 minutes. Transfer to a paper towel-lined plate and immediately sprinkle with **spice mixture**.

Reserve **2 tablespoons oil**; drain remaining oil. Wipe skillet, then add **reserved oil** back to skillet.



2. Prep ingredients

Thinly slice **scallions**, keep dark green separate. Finely chop **half of the Fresno pepper** (use more or less depending on heat preference). Finely chop **1 teaspoon garlic**. Pat **shrimp** very dry.

In a small bowl, combine **2 teaspoons salt**, **¼ teaspoon Chinese five spice**, and **a few generous grinds of black pepper**.



5. Make sauce & bok choy

Heat skillet over medium. Add **garlic, scallion whites and light greens**, and **Fresno pepper**. Cook until softened and fragrant, about 1 minute. Transfer to a small bowl and stir in **half of the ponzu sauce**.

Trim ends from **bok choy**; rinse. Arrange in a single layer on a plate lined with a damp paper towel. Top with another damp paper towel and microwave until tender, about 2 minutes.



3. Prep shrimp

Heat **½-inch oil** in a large skillet over medium-high (oil should register 350°F; a pinch of cornstarch should sizzle immediately).

Spread **cornstarch** on a plate. Carefully toss **shrimp** in cornstarch to coat on all sides.



6. Finish & serve

Fluff **rice** with a fork and divide between serving dishes. Top with **steamed bok choy** and **salt & pepper shrimp** with **scallion-chile ponzu sauce**. Drizzle with **additional ponzu sauce**, if desired. Enjoy!