





Sweet & Sour Shrimp Stir-Fry

with Snow Peas & Jasmine Rice

 ca. 20min  4 Servings

Sweet & sour sauce is always a hit, especially when it is stir-fried with US-sourced Gulf shrimp, and crisp snow peas. It's hard to beat such a perfect flavor combo, so all we did was serve it on a bed of ginger rice. It's a sure winner that comes together in no time. Cook, relax, and enjoy!

What we send

- rice vinegar
- scallions
- fresh ginger
- Thai sweet chili sauce
- snow peas
- jasmine rice

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- fine-mesh sieve
- large skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 473.0kcal, Fat 8.5g, Proteins 24.5g, Carbs 62.0g



1. Prep ingredients

Peel **ginger**; finely chop half, then thinly slice the rest.



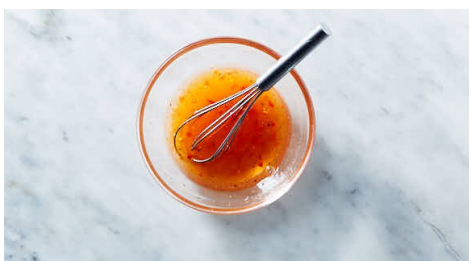
2. Cook rice

Rinse **rice** in fine-mesh sieve until water runs clear. Transfer to small saucepan with **sliced ginger**, $\frac{3}{4}$ **teaspoon salt**, and **1 1/2 cups water**. Bring to a boil. Cover and cook over low until rice is tender and water has absorbed, about 17 minutes. Remove from heat, discard sliced ginger, and keep warm.



3. Prep ingredients

Trim stem ends from **snow peas**. Working in batches, stack snow peas, then thinly slice lengthwise. Trim ends from **scallions**, then thinly slice crosswise (about 1 cup). Pat **shrimp** dry.



4. Make sauce

In a medium bowl, whisk **chili sauce** and **rice vinegar** until combined. Season with **a pinch each of salt and pepper**.



5. Stir-fry aromatics

Heat **2 tablespoons oil** in a large skillet over medium-high heat. Add **chopped ginger** and **half of the scallions**. Cook, stirring, until fragrant, about 30 seconds.



6. Finish & serve

Add **shrimp**, $\frac{3}{4}$ **teaspoon salt**, and **a few grinds pepper** to skillet and cook until shrimp are just pink, about 3 minutes. Add **snow peas** and cook until crisp-tender, about 1 minute. Stir in **sauce** and cook 30 seconds. Remove from heat. Season to taste with **salt and pepper**. Serve **rice** topped with **sweet & sour shrimp**, and garnish with **remaining scallions**. Enjoy!