



**LOW CALORIE**  
**NO ADDED GLUTEN**

## Broiled Shrimp and Zucchini

with Sushi Rice, Cilantro & Peanuts



20-30min



2 Servings

Peeling zucchini into ribbons is one of our favorite techniques to give a dish an extra edge without much effort! And something magical happens to the zucchini in this dish—the ribbons get soft and lightly charred and almost melt into a sauce. Delicious broiled shrimp get thrown into the mix, and a cilantro-lime dressing trickles over the sushi rice. Chopped peanuts add crunchy texture! Cook, r...

## What we send

- sushi rice
- zucchini
- lime
- garlic
- fresh cilantro

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- fine-mesh sieve
- rimmed baking sheet
- 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 649.0kcal, Fat 30.3g, Proteins 30.5g, Carbs 68.7g



### 1. Cook rice

Preheat broiler with top rack 4-6 inches from heat source. Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1½ cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 4. Broil zucchini

Place **1 zucchini half** cut-side down on a work surface and, using a peeler, shave lengthwise, creating ribbons; repeat with other half. In a medium bowl, gently toss **zucchini ribbons** with **remaining garlic**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Transfer to a baking sheet. Broil until just beginning to brown, 4-5 minutes (watch closely).



### 2. Prep ingredients

Meanwhile, peel and finely chop **1 teaspoon garlic**. Juice **lime**. Pick **cilantro leaves** from **stems**; finely chop cilantro stems and half of the leaves together. Trim ends from **zucchini**, then halve lengthwise. Coarsely chop **peanuts**.



### 5. Broil shrimp

Meanwhile, pat **shrimp** dry. In the same medium bowl used for zucchini, toss **shrimp** with **1 tablespoon oil** and **¼ teaspoon salt**, and **a few grinds pepper**. Place shrimp on top of zucchini. Broil on top oven rack until shrimp are opaque and zucchini are charred in spots, 3-4 minutes (watch closely as broilers vary).



### 3. Make dressing

In a small bowl, combine **lime juice**, **half of the chopped garlic**, and **½ teaspoon sugar**. Whisk in **2 tablespoons oil**. Stir in **chopped cilantro** (reserve whole leaves for serving). Season with **½ teaspoon salt** and **a few grinds pepper**.



### 6. Finish & serve

Drizzle **2 tablespoons of the dressing** over **shrimp** and toss to combine. Fluff rice with a fork, then spoon into bowls. Top with **shrimp** and **zucchini**. Drizzle with **remaining dressing**. Garnish with **chopped peanuts** and **reserved whole cilantro leaves**. Enjoy!