



Chile-Lime Shrimp

with Jasmine Rice & Spinach



20-30min



2 Servings

In the time it takes to simmer a pot of fluffy jasmine rice, you can whip up a bright and balanced sauce of fresh lime juice, fish sauce, brown sugar, sliced Fresno chile pepper, and minced cilantro. Based on the Vietnamese nuoc cham sauce, our chile-lime sauce is drizzled on a quick stir-fry of juicy shrimp and tender spinach. And just like that, dinner is served!

What we send

- jasmine rice
- fresno chile
- lime
- garlic
- fresh cilantro
- fresh ginger
- light brown sugar
- baby spinach

What you need

- coarse kosher salt
- olive oil

Tools

- fine-mesh sieve
- medium 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 480.0kcal, Fat 7.1g, Proteins 29.3g, Carbs 69.0g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **¼ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered, off heat, until ready to serve.



4. Cook shrimp

Pat **shrimp** dry. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp, **ginger, garlic,** and **¼ teaspoon salt**. Stir-fry until shrimp are barely opaque and garlic and ginger are fragrant, about 2 minutes.



2. Prep ingredients

While **rice** cooks, halve **Fresno chile**, remove stem and seeds, then thinly slice half to all of the chile (depending on heat preference). Finely chop **cilantro leaves and stems** together. Peel and finely chop **half of the ginger**. Peel and finely chop **1 teaspoon garlic**.



5. Add spinach

Add **spinach** to the skillet and cook, stirring frequently, until wilted, about 2 minutes more. Remove skillet from heat and season to taste with **salt**.



3. Make sauce

Squeeze **1 tablespoon lime juice** into a small bowl. Add **fish sauce, brown sugar,** and **1 tablespoon water** and whisk until sugar is dissolved. Stir in **sliced chiles** and **1 tablespoon of the chopped cilantro**. Set **chile-lime sauce** aside until step 6.



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **shrimp and spinach**. Spoon **chile-lime sauce** over top and garnish with **remaining cilantro**. Enjoy!