



Lemongrass Shrimp & Pineapple

with Snow Peas and Satay Sauce



30-40min



2 Servings

Satay sauce is a staple in Thai cooking, in which Lemongrass, garlic, and ginger serve as the holy trinity of aromatics. The sauce's creamy nuttiness perfectly compliments sweet pineapple and tender shrimp, which only need a few minutes on high heat to reach perfect doneness. Fluffy jasmine rice, as always, soaks up all that delicious sauce. Cook, relax, and enjoy!

What we send

- jasmine rice
- lemongrass
- large cloves garlic
- fresh ginger
- fresh pineapple cubes
- snow peas
- scallion
- coconut milk
- lime

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- fine-mesh sieve
- medium skillet
- small pot

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 725.0kcal, Fat 19.5g, Proteins 35.5g, Carbs 96.9g



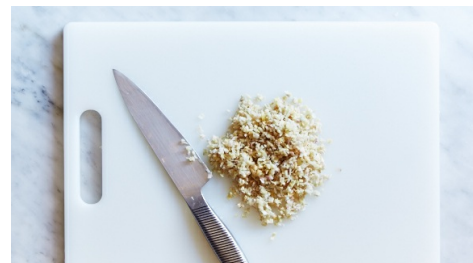
1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small pot and add 1½ cups **water** and ½ teaspoon **salt**. Cut **lemongrass** in half crosswise and add green top to pot (cut in half again if necessary). Bring to a boil. Reduce heat, cover and simmer until **rice** is tender and **water** is absorbed, about 16 minutes. Keep covered until ready to serve.



4. Make satay sauce

Heat 2 teaspoons **oil** in a medium skillet over medium-high. Add ½ of the **chopped lemongrass mixture** and cook until softened, 1 minute. Add **coconut milk** and **peanut butter** and bring to a boil. Stir in 1 teaspoon **sugar** and simmer over medium heat until slightly thickened, 2 minutes. Transfer to a bowl, whisk in **lime juice**, and season with **salt** and **pepper**.



2. Prep aromatics

Meanwhile, trim root end from **lemongrass**; halve lengthwise, and very finely chop. Peel and finely chop **garlic** and **ginger**. Combine **lemongrass**, **garlic**, and **ginger** on the cutting board and chop together until uniform.



5. Cook shrimp and pineapple

Rinse and wipe out skillet. In a bowl, combine **shrimp** and **pineapple** with remaining **chopped lemongrass mixture**; season with **pepper** and ¼ teaspoon **salt**. Heat 1 tablespoon **oil** in skillet over high. Add **shrimp** and **pineapple** and stir-fry until **shrimp** are pink, 1-2 minutes. Add **snow peas**, season with **salt** and **pepper** and cook until bright green, about 1...



3. Prep ingredients

Halve **lime** and cut half into wedges. Squeeze remaining half into a small bowl. Cut **pineapple chunks** in half if large. Trim ends from **snow peas** and **scallion**. Thinly slice **scallion** on a diagonal.



6. Stir-fry

Fluff **rice** with a fork, remove **lemongrass stalk**, and divide between plates. Top **rice** with **stir-fry shrimp**, drizzle with **satay sauce** (reheat if necessary), and garnish with **scallion**. Serve remaining sauce on the side. Enjoy!