



Sesame Shrimp

with Garlic Broccoli & Jasmine Rice



ca. 20min



2 Servings

You can have this dinner on your table in less time than it would take to pick up the phone, order, and wait for the delivery of your local take-out. The speed is thanks to the shrimp, which cook in a hot skillet in just a few minutes. Coated in a slightly spicy tamari-sesame sauce, they land on a bed of white rice along with garlicky broccoli and are topped with crunchy sesame seeds. Cook, rel...

What we send

- toasted sesame oil ¹¹
- Thai sweet chili sauce
- garlic
- jasmine rice
- broccoli crowns
- toasted sesame seeds ¹¹
- scallions

What you need

- kosher salt & ground pepper

Tools

- 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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 639kcal, Fat 18g, Carbs 87g, Proteins 28g



1. Cook rice

Add **rice** to small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



4. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and cook until lightly charred and softened, 3-4 minutes. Add **half of the garlic**; cook 30 seconds. Add **¼ cup water** and cook until skillet is dry and broccoli is tender, about 3 minutes more. Season to taste with **salt** and **pepper**. Transfer to a bowl; cover to keep warm. Wipe out skillet.



2. Prep ingredients

Peel and finely chop **1 large garlic clove**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Trim ends from **broccoli**, then thinly slice stems, and cut heads into 1-inch florets.



5. Cook shrimp

Pat **shrimp** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add shrimp, **scallion whites** and **light greens**, and **remaining garlic**. Cook 1 minute, stirring. Add **sauce** and cook until shrimp are cooked through and sauce is just slightly thickened, 1-2 minutes more.



3. Make sauce

In a small bowl, stir together **chili sauce**, **tamari**, and **1 teaspoon of the sesame oil** (save rest for own use).



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top with **shrimp** and **broccoli**. Sprinkle with **sesame seeds** and **reserved scallion dark greens**. Enjoy!