



Shrimp & Broccoli Stir-Fry

with Thai Chili Sauce



20-30min



2 Servings

For this dish, once the ingredients are prepped, dinner will be hot and on the table in a matter of minutes! Succulent shrimp, and crisp-tender veggies are coated in a sweet and slightly spicy chili sauce. This dish has all the hallmarks of take-out—quick, easy, and tasty—but with the feel-good factor of home-cooking. Cook, relax, and enjoy!

What we send

- fresh ginger
- red bell pepper
- thai chili sauce
- garlic
- jasmine rice
- yellow onion
- broccoli crowns

What you need

- coarse kosher salt

Tools

- 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 687.0kcal, Fat 18.6g, Proteins 29.5g, Carbs 99.2g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**; bring to a boil over high, then reduce heat to low. Cook until tender and water is absorbed, about 17 minutes. Set aside, covered, until ready to serve.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds; slice into ½-inch wide strips. Trim ends from **onion**, then halve, peel, and cut into ½-inch thick slices through core. Peel and finely chop **2 large cloves garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Cut **broccoli** into bite-size pieces. Pat **shrimp** dry with a paper towel.



3. Cook vegetables

Heat **2 tablespoons oil** in a medium skillet over high. Add **peppers, onions, broccoli**, and **½ teaspoon salt**. Cook, stirring frequently until slightly charred, 4-6 minutes.



4. Add shrimp

Add **1 teaspoon oil** to the skillet, along with **shrimp, chopped garlic and ginger**. Stir and cook for about 1 minute.



5. Add sauce

Add **2 tablespoons water** and **Thai chili sauce** to the skillet. Stir to coat and cook for about 1 minute. Remove from heat.



6. Serve

Fluff **rice** with a fork. Serve **stir fry** over a scoop of rice. Enjoy!