



Shrimp & Rice Congee

with Ginger-Scallion Chili Oil



20-30min



4 Servings

Congee is a rice porridge we love to eat in the cooler months for its warming qualities. Rice is simmered in an umami-rich concoction and gets topped with seared shrimp and plenty of fresh herbs. A drizzle of chili oil, to which we've added thinly sliced ginger, adds a little kick to this comforting rice bowl. Cook, relax, and enjoy!

What we send

- crushed red pepper
- sushi rice
- fresh ginger
- fresh cilantro
- snow peas
- scallions

What you need

- coarse salt

Tools

- fine-mesh sieve
- small skillet

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 686.0kcal, Fat 14.0g, Proteins 49.0g, Carbs 84.4g



1. Prepare broth

Peel and thinly slice **ginger**. Pick **cilantro leaves** from stems. In a large saucepan, add **cilantro stems** along with **9 cups water**, $\frac{3}{4}$ of the sliced **ginger**, and **clam broth packets**. Bring to a boil, and reduce heat to medium and simmer for 5 minutes.



4. Prep aromatics & peas

Meanwhile, stack **remaining slices of ginger** and thinly slice. Trim ends from **scallions**, then thinly slice on the bias. Trim stem ends from **snow peas**, then thinly slice on the bias.



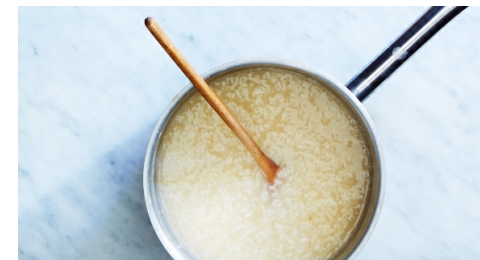
2. Poach shrimp

Season **shrimp** with $\frac{1}{2}$ **teaspoon salt** and add to **broth**. Poach shrimp until pink and opaque, about 2 minutes. Drain **shrimp**, **cilantro stems**, and **ginger** through a sieve over a large bowl and return **broth** to pot. Pick shrimp out (discarding cilantro stems and ginger) and transfer to a bowl. Cover and keep warm.



5. Cook chili oil

Heat $\frac{1}{4}$ **cup oil** and **crushed red pepper** (use as much or as little as you like) in a small skillet over medium until fragrant, about 1 minute. Stir in **ginger** and **scallions** and cook until softened, about 1 minute; season with **a pinch salt**.



3. Cook rice

Return **broth** to a boil. In a fine-mesh sieve, rinse **rice** until water runs clear; stir rice into broth. Reduce heat to a simmer and cook, stirring occasionally, until rice is breaking apart and broth is thick, 20-25 minutes.



6. Finish rice & serve

Remove **rice** from heat and stir in **2 tablespoons fish sauce**. Taste **rice** and add more **fish sauce**, if desired. Divide **rice** between bowls and top with **shrimp**, **snow peas**, and **cilantro leaves**. Garnish with **chili oil**. Enjoy!