



Spicy Shrimp & Snow Peas

with Red Curry Dressing and Rice



20-30min



4 Servings

You might be accustomed to seeing Thai curry paste as the basis for a creamy broth or sauce, but we've used it in an inventive way as the flavor-driver and emulsifier that brings this quick dressing together. Any hint of spice from the Thai curry paste is offset by the refreshing crunch of celery and snow peas, the citrusy lime, and the slightly sweet shrimp. Cook, relax, and enjoy!

What we send

- scallions
- limes
- snow peas
- jasmine rice
- celery

What you need

- coarse salt
- freshly ground pepper
- sugar

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 664.0kcal, Fat 29.0g, Proteins 26.2g, Carbs 71.1g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Combine rice, **2 cups water**, and **1 teaspoon salt** in a medium saucepan and bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Fluff with a fork and keep covered until ready to serve.



4. Make red curry dressing

Into bowl with **lime juice** whisk in **half or all of curry paste**, depending on your heat preferences, **2 tablespoons water**, **4 teaspoons sugar**, and **6 tablespoons oil** until smooth. Season to taste with **salt and pepper**.



2. Prep vegetables

Meanwhile, trim ends from **celery**, then thinly slice on an angle. Trim ends from **snow peas**. Squeeze **¼ cup lime juice** into a medium bowl. Trim ends from **scallions**, then thinly slice.



5. Cook vegetables

In a large skillet, heat **2 tablespoons oil** over high. Add **celery** and **snow peas** along with **½ teaspoon salt** and **a few grinds pepper**. Cook until crisp-tender, 3 minutes. Add **shrimp** to skillet and cook until slightly pink, 3 minutes more. Remove skillet from heat.



3. Prep shrimp

Pat **shrimp** dry, then season with **a pinch each of salt and pepper**.



6. Finish & serve

Add **half each of scallions and red curry dressing** to skillet and stir to combine. Season to taste with **salt and pepper**. Serve **rice** topped with **shrimp** and **vegetables**. Drizzle with **remaining red curry dressing** and garnish with **remaining scallions**. Enjoy!