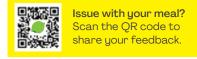


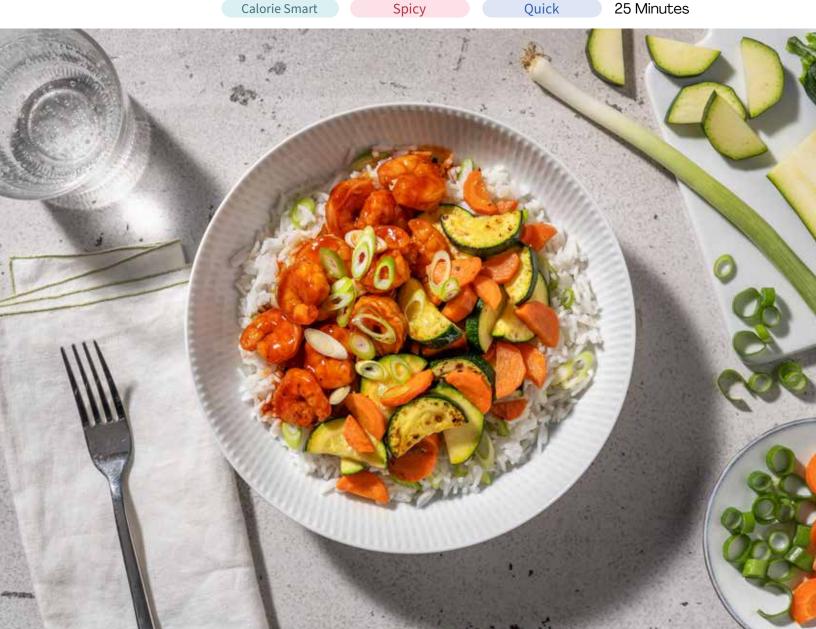
# Cal Smart Szechuan Honey Shrimp

with Ginger Rice, Carrots and Zucchini



25 Minutes











Zucchini



Green Onion







Garlic Salt



Soy Sauce



Szechuan Sauce

#### Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

oil Ingredient

#### **Bust out**

Medium bowl, vegetable peeler, measuring spoons, strainer, medium pot, measuring cups, whisk, large nonstick pan, paper towels

## **Inaredients**

	2 Person	4 Person
Shrimp	285 g	570 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot	170 g	340 g
Zucchini	200 g	400 g
Green Onion	1	2
Ginger-Garlic Puree	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Honey	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Szechuan Sauce	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F. as size may vary.

#### **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



#### Make ginger rice

- Heat a medium pot over medium-high heat.
- When hot, add 1 tsp (2 tsp) oil, then rice, 1/2 tbsp (1 tbsp) ginger-garlic puree and half the garlic salt. Cook, stirring often, until fragrant, 1-2 min.
- Add 1 1/4 cups (2 1/2 cups) water and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



#### Prep

- Meanwhile, peel, then halve **carrot** lengthwise. Cut into 1/8-inch half-moons.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Thinly slice green onion.



#### Cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tsp (2 tsp) oil, then carrots and zucchini. Season with remaining garlic **salt** and **pepper**. Cook, stirring occasionally, until **veggies** are tender-crisp, 5-6 min. (TIP: If veggies are browning too quickly, reduce heat to medium.)
- Remove from heat. Transfer veggies to a plate, then cover to keep warm.



## Cook shrimp

- Using a strainer, drain and rinse shrimp, then pat dry with paper towels. Season with salt and pepper.
- Reheat the same pan over medium.
- When hot, add 2 tsp (4 tsp) oil, then shrimp. Cook, stirring occasionally, until starting to turn pink, 1-2 min. (NOTE: Shrimp will finish cooking in step 5.)



 Meanwhile, whisk together honey, soy sauce, Szechuan sauce,

1/2 tbsp (1 tbsp) ginger-garlic puree and **⅓** cup (⅔ cup) water in a medium bowl.

- Add sauce mixture to the pan with shrimp. Bring to a boil.
- Once boiling, cook, stirring often, until sauce thickens and shrimp are cooked through, 2-3 min.\*\* (TIP: For a lighter sauce consistency, add more water, 1-2 tbsp at a time, if desired.)



#### Finish and serve

- Fluff rice with a fork, then stir in half the green onions.
- Divide **rice** between bowls. Top with veggies, shrimp and sauce.
- Sprinkle remaining green onions over top.

**Dinner Solved!**