



Ginger Jumbo Shrimp and Rice

with Mixed Veggies and Candied Walnuts

Special Plus

40 Minutes



Jumbo Shrimp
285 g | 570 g



Jasmine Rice
¾ cup | 1 ½ cups



Vegetable Mix
340 g | 680 g



Lemon
1 | 2



Green Onion
2 | 4



Walnuts
56 g | 113 g



Cornstarch
2 tbsp | 4 tbsp



Brown Sugar
1 tbsp | 2 tbsp



Ginger Sauce
4 tbsp | 8 tbsp



Mayonnaise
2 tbsp | 4 tbsp



Sesame Seeds
1 tbsp | 2 tbsp



Garlic Salt
1 tsp | 2 tsp

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



Cook rice

• Before starting, wash and dry all produce.

- Add **half the garlic salt** and **1 cup** (2 cups) **water** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the boiling water, then reduce heat to medium-low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

2



Prep

- Zest, then juice **lemon**.
- Thinly slice **green onions**.
- Cut **large broccoli florets** in half.
- Combine **mayo, ginger sauce, 1 tbsp** (2 tbsp) **lemon juice** and **½ tsp** (1 tsp) **lemon zest** in a small bowl.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. On a plate, remove and discard shrimp tails.
- Add **cornstarch** and **remaining garlic salt** in a zip-top bag. Add **shrimp**, then toss to coat.
- Line a plate with parchment paper.

3



Candy walnuts

- Heat a large non-stick pan over medium heat.
- When hot, add **brown sugar** and **1 tbsp** (2 tbsp) **water** to the pan. Season with **salt**. Stir until **brown sugar** melts, 1 min.
- Add **walnuts**. Cook, stirring often, until **mixture** turns into a thick, caramel-like glaze that coats **walnuts**, 1-2 min.
- Remove from heat.
- Carefully transfer **mixture** to the parchment paper-lined plate. Using a rubber spatula, spread **walnuts** into an even layer. Sprinkle with **half the sesame seeds**. (**NOTE:** Mixture will be VERY hot.)
- Set aside to cool for 5 min.

4



Cook veggies

- Carefully rinse and wipe the pan clean, then reheat over medium-high.
- When hot, add **vegetable mix** and **¼ cup** (½ cup) **water**. Cook, stirring often, until **veggies** are tender-crisp and water is absorbed, 4-6 min. Season with **salt** and **pepper**.
- Transfer **veggies** to a plate, then cover to keep warm.

5



Cook shrimp

- Add **1 ½ tbsp** (3 tbsp) **oil** to the same pan and reduce the heat to medium. Shake off any excess coating on **shrimp**, then add **shrimp** to the pan. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches for 4 ppl, using 1 ½ tbsp oil per batch.)
- Cook **shrimp**, flipping halfway through, until golden-brown and cooked through, 2-3 min.**
- Remove from heat.

6



Finish and serve

- Add **prepared sauce** (from step 2) to the pan with **shrimp**. Stir well to coat **shrimp**, then season with **salt** and **pepper**.
- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **rice** between plates. Top with **veggies** and **shrimp**.
- Sprinkle **candied walnuts, remaining sesame seeds** and **remaining green onions** over top.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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