

Ginger Jumbo Shrimp and Rice

with Mixed Veggies and Candied Walnuts

Special Plus

40 Minutes





Jumbo Shrimp



285 g | 570 g



Vegetable Mix 340 g | 680 g



1 2



Green Onion 2 | 4



56 g | 113 g



Cornstarch 2 tbsp | 4 tbsp



Brown Sugar 1 tbsp | 2 tbsp



Ginger Sauce 4 tbsp | 8 tbsp



2 tbsp | 4 tbsp



Sesame Seeds 1 tbsp | 2 tbsp



Garlic Salt 1 tsp | 2 tsp

Allengens 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. Cooking utensils | Measuring spoons, strainer, zester, spatula, medium pot, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels



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.



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.



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.



Cook veggies

- Carefully rinse and wipe the pan clean, then reheat over medium-high.
- When hot, add vegetable mix and ¼ cup (⅓ 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.



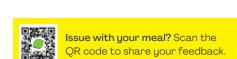
Cook shrimp

- 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.



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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil