



Kung-Pao Jumbo Shrimp Stir-Fry

with Peanuts and Ginger Rice

Spicy

30 Minutes



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Jumbo Shrimp



Chicken Breasts



Jasmine Rice



Sugar Snap Peas



Green Bell Pepper



Celery



Green Onion



Ginger



Garlic, cloves



Cream Sauce Spice Blend



Soy Sauce



Sweet Chili Sauce



Peanuts, chopped

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO PEANUTS

These groundnuts are actually legumes!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, measuring spoons, slotted spoon, strainer, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Jumbo Shrimp	285 g	570 g
Chicken Breasts*	2	4
Jasmine Rice	¾ cup	1 ½ cups
Sugar Snap Peas	113 g	227 g
Green Bell Pepper	1	2
Celery	3	6
Green Onion	2	4
Ginger	30 g	60 g
Garlic, cloves	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Peanuts, chopped	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

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

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

1



Cook ginger rice

- Peel, then mince or grate **2 tbsp** (4 tbsp) **ginger**.
- Using a strainer, rinse **rice** until water runs clear.
- Heat a medium pot over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) **water**. 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 from heat. Set aside, still covered.

4



Stir-fry shrimp

- While **veggies** cook, Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. If desired, remove and discard tails.
- Transfer to a plate. Season with **pepper**. Sprinkle **half the Cream Sauce Spice Blend** over **shrimp**, then toss to coat.
- Reheat the same pan over medium. When hot, add **1 tbsp** (2 tbsp) **oil**, then **shrimp**. Cook until golden and **shrimp** just turn pink, 1-3 min per side.**
- Using a slotted spoon, transfer to a plate. Cover to keep warm.

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **celery** crosswise into ¼-inch slices.
- Trim **snap peas**.
- Thinly slice **green onions**.
- Peel, then mince or grate **garlic**.
- Combine **soy sauce**, **sweet chili sauce** and **½ cup** (¾ cup) **water** in a medium bowl.

5



Assemble stir-fry

- Add **½ tbsp** (1 tbsp) **oil**, then **garlic** and **remaining ginger** to the same pan. Cook, stirring often, until fragrant, 30 sec.
- Sprinkle **remaining Cream Sauce Spice Blend** over top, then stir to combine.
- Add **sauce mixture** in the medium bowl. Bring to a gentle boil. Cook, stirring often, until **sauce** thickens slightly, 1-3 min.
- Add **veggies** to the pan with **sauce**. Cook, stirring often, until warmed through, 1 min.
- Remove from heat. Cover to keep warm.

3



Toast peanuts and stir-fry veggies

- Heat a large non-stick pan over medium-high heat.
- Add **peanuts** to dry pan. Toast, stirring often, until golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.
- Add **½ tbsp** (1 tbsp) **oil** to the same pan, then **peppers**, **snap peas** and **celery**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** are tender-crisp, 4-5 min. Remove from heat, then transfer to another plate.

If you've opted to add **chicken breasts**, while **veggies** cook, pat dry with paper towels. Season with **salt** and **pepper**. Heat another large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**

6



Finish and serve

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

Thinly slice **chicken**. Arrange on top of **stir-fry**.

Dinner Solved!



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