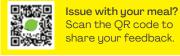


# Kung-Pao Jumbo Shrimp Stir-Fry

with Peanuts and Ginger Rice

Spicy

30 Minutes







Sugar Snap Peas

Celery

Cream Sauce Spice

Jumbo Shrimp





Jasmine Rice



Green Bell Pepper





Green Onion















# Garlic, cloves





Peanuts, chopped

# Start here

Before starting, wash and dry all produce.

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

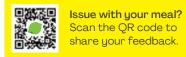
Salt and Pepper\*

- \* 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, sov. sulphites. tree nuts and wheat.





### 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.



# Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **celery** crosswise into 1/4-inch slices.
- Trim snap peas.
- Thinly slice green onions.
- Peel, then mince or grate garlic.
- Combine soy sauce, sweet chili sauce and ⅓ cup (⅓ cup) water in a medium bowl.



- 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.\*\*



# 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.



# 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.



#### 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!**