

South Asian-Style Jumbo Shrimp Curry

with Cilantro Rice

Special Plus

25 Minutes





Jumbo Shrimp



285 g | 570 g



1 2



Indian Spice Mix



7 g | 14 g

1 tbsp | 2 tbsp



Basmati Rice 3/4 cup | 1 ½ cups



Green Peas 113 g | 227 g



Yellow Onion



1 | 2

Pepper 1 | 2



Ginger-Garlic



2 tbsp | 4 tbsp





Shanghai Bok Choy 1 | 2



Crispy Shallots 28 g | 56 g

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. Cooking utensils | Colander, measuring spoons, medium pot, measuring cups, large non-stick pan, paper towels



Cook rice

- Before starting, wash and dry all produce.
- Heat a medium pot over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then rice.
- Cook, stirring often, until toasted, 1-2 min.
- Add **1** ¼ cups (2 ½ cups) water and bring to a boil over high.
- Once boiling, season with **salt**, then 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, peel, then cut onion into ¼-inch pieces.
- Roughly chop cilantro.
- Core, then cut **pepper** into ¼-inch slices.
- Cut **bok choy** into 1-inch pieces.
- Drain, rinse then pat **shrimp** dry with paper towels.



Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add 2 tbsp (4 tbsp) butter, then onions, peppers, bok choy, peas and Indian Spice Mix.
- Cook, stirring often, until **veggies** soften slightly, 3-4 min.



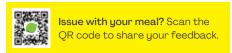
Cook shrimp curry

- Add coconut milk, ¼ cup (½ cup) water, curry paste, ginger-garlic puree and shrimp to the pan with veggies.
- Cook, stirring often, until curry thickens slightly and shrimp are cooked through, 3-4 min.**
- Season with **salt** and **pepper**, to taste.



Finish and serve

- Fluff rice with a fork, then stir in cilantro.
- Divide cilantro rice between bowls. Top with shrimp curry.
- Sprinkle crispy shallots over top.



Measurements

within steps

1 tbsp

(2 tbsp)

oil