

# Cumin-Sichuan Shrimp Fried Rice

with Bird's Eye Chile & Marinated Radish

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Tonight's shrimp fried rice gets its delicious heat from two special ingredients: bird's eye chile and cumin and Sichuan peppercorn sauce. First, we're sautéing the chile with garlic and scallion as a base for the dish. Later, we're stirring the sauce in with our rice, building another layer of warm, aromatic flavor. A topping of vinegar-marinated purple daikon radish completes each bowl with a bit of refreshing crunch—and a splash of gorgeous color. (Be sure to slice your radish very thinly, so that it softens a bit as it marinates!)



## BLUE APRON WINE PAIRING:

Benziger Sauvignon Blanc, 2015

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## Ingredients



10 oz  
SHRIMP



1/2 cup  
JASMINE RICE



2 cloves  
GARLIC



1  
SCALLION



1/2 lb  
NAPA CABBAGE



1  
PURPLE DAIKON  
RADISH

## KNICK KNACKS:



3 Tbsp  
CUMIN & SICHUAN  
PEPPERCORN  
SAUCE



2 Tbsp  
RICE VINEGAR



3 Tbsp  
ROASTED  
PEANUTS



1  
BIRD'S EYE CHILE



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## 1 Prepare the ingredients & marinate the radish:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top.
- ☐ Cut out and discard the cabbage core; roughly chop the leaves.
- ☐ Roughly chop the peanuts.
- ☐ Cut off and discard the ends of the radish. Peel the radish; halve lengthwise, then thinly slice crosswise. Place in a bowl with the **vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.
- ☐ Cut off and discard the stem end of the chile; thinly slice crosswise. Thoroughly wash your hands immediately after handling the chile.



## 2 Start the rice:

- ☐ While the radish marinates, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, white bottom of the scallion, and as much of the chile as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add the **rice, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.



## 3 Cook the shrimp:

- ☐ While the rice cooks, rinse the **shrimp** and pat dry with paper towels. Season with salt and pepper.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned shrimp and cook, stirring occasionally, 4 to 6 minutes, or until opaque and cooked through. Transfer to a plate. Wipe out the pan.

## 4 Cook the cabbage:

- ☐ While the rice continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cabbage**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.



## 5 Finish the rice:

- ☐ Add the **cooked rice and cumin and Sichuan peppercorn sauce** to the pan; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Using a spoon, evenly press the mixture into the pan. Cook, without stirring, 2 to 4 minutes, or until the rice begins to crisp around the edges. Add the **cooked shrimp** and stir to thoroughly combine. Turn off the heat; season with salt and pepper to taste.

## 6 Plate your dish:

- ☐ Divide the **finished rice** between 2 dishes. Garnish with the **peanuts, marinated radish** (draining before adding), and **green top of the scallion**. Enjoy!