

# Shrimp & Rice Cakes

with Ginger & Gochujang-Spiced Tomato Sauce

🕒 25-35 MINS | 4 SERVINGS

For four weeks, we're thrilled to partner with Timothy Hollingsworth, award-winning chef and owner of multiple LA-based restaurants, whose family inspires his love of food, and even a few of his signature dishes! To pair with tender shrimp and tteokbokki, or Korean rice cakes, you'll whip up a dynamic sauce of fresh tomatoes, aromatic ginger, and gochujang—a specialty chile paste.



BLUE APRON  
x  
**Tim Hollingsworth**



## MATCH YOUR BLUE APRON WINE



Crisp & Minerally

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## Ingredients



1 1/2 lbs  
TAIL-ON SHRIMP\*



1 lb  
RICE CAKES



1/2 lb  
GRAPE TOMATOES



1/2 lb  
SNOW PEAS



1 bunch  
CHIVES



1 1-inch piece  
GINGER



1 Tbsp  
GOCHUJANG



4 Tbsp  
CRÈME FRAÎCHE



1 Tbsp  
SESAME OIL



2 Tbsp  
VEGETARIAN  
WORCESTERSHIRE  
SAUCE



2 Tbsp  
APPLE CIDER  
VINEGAR



1 tsp  
BLACK & WHITE  
SESAME SEEDS

\*peeled & deveined



To find out more about Wellness at Blue Apron visit us at [www.blueapron.com/pages/wellness](http://www.blueapron.com/pages/wellness), or for further nutrition information see the Nutrition Facts card.



### 1 Prepare the ingredients & start the sauce:

- GRILL:** Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.
- Peel and finely chop the **ginger**.
- Halve the **snow peas** crosswise on an angle.
- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- Thinly slice the **chives**.
- In a bowl, combine the **worcestershire sauce**, **vinegar**,  $\frac{1}{2}$  cup of **water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be; whisk to thoroughly combine.



### 2 Cook the shrimp:

- STOVE:** In a large pan, (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot. Add the **prepared shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.
- GRILL:** Grill the **prepared shrimp** 2 to 3 minutes per side, or until opaque and cooked through. Transfer to a plate.



### 3 Finish the sauce:

- In the pan of reserved fond (or a large, nonstick pan), heat the **sesame oil** on medium-high until hot.
- Add the **seasoned tomatoes** and **chopped ginger**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently and pressing on the tomatoes with the back of a spoon, 3 to 4 minutes, or until slightly thickened.
- Turn off the heat.



### 4 Cook the rice cakes & peas:

- Meanwhile, add the **rice cakes** and **halved peas** to the pot of boiling water. Cook 2 to 3 minutes, or until tender and the peas are bright green.
- Drain thoroughly.



### 5 Finish & serve your dish:

- To the pan of **finished sauce**, add the **cooked rice cakes and peas** and **crème fraîche**; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat and stir in the **cooked shrimp** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished shrimp and rice cakes** garnished with the **sesame seeds** and **sliced chives**. Enjoy!



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**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 530, Total Carbohydrates: 71g, Dietary Fiber: 3g, Added Sugar: 3g, Total Fat: 14g, Saturated Fat: 5g, Protein: 30g, Sodium: 1650mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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