

Vadouvan Shrimp & Sweet Chili Sauce

with Aromatic Rice & Sesame Seeds

🕒 25-35 MINS | 2 SERVINGS

In this dish, fragrant vadouvan curry powder lends its warming flavor to plump, juicy shrimp, which we're finishing with a drizzle of sweet chili sauce—a popular condiment that tempers spicy red chili with vinegar, sugar, and more. We're serving them over a bed of aromatic rice and a vibrant duo of sautéed bok choy and sweet peppers, then finishing it all with a sprinkle of crunchy sesame seeds.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
TAIL-ON SHRIMP*



1
LIME



10 oz
BABY BOK CHOY



1/4 cup
SWEET CHILI
SAUCE



1 1-inch piece
GINGER



1 tsp
BLACK & WHITE
SESAME SEEDS



1/2 cup
SUSHI RICE



2 cloves
GARLIC



4 oz
SWEET PEPPERS



1 Tbsp
SESAME OIL



2 tsp
VADOUVAN
CURRY POWDER

*peeled & deveined



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



1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**. Peel and finely chop the **ginger**. Combine in a bowl.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Combine the **sliced peppers** and **chopped bok choy stems** in a bowl.
- Quarter the **lime**.



2 Make the aromatic rice:

- In a small pot, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **chopped garlic and ginger**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **rice**, a **big pinch of salt**, and **3/4 cup of water** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



3 Cook the shrimp:

- Meanwhile, pat the **shrimp** dry with paper towels. Place in a bowl. Drizzle with **1 teaspoon of olive oil** and season with salt, pepper, and **half the curry powder** (you will have extra). Toss to coat.
- In a medium pan (nonstick, if you have one), heat **half the sesame oil** on medium-high until hot.
- Add the seasoned 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.



4 Cook the vegetables & serve your dish:

- In the pan of reserved fond, heat the **remaining sesame oil** on medium-high until hot.
- Add the **prepared peppers and bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped bok choy leaves**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- Turn off the heat and stir in **the juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.
- Serve the **aromatic rice** topped with the **cooked vegetables**, **cooked shrimp**, and **sweet chili sauce**. Garnish with the **sesame seeds**. Serve the **remaining lime wedges** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 550, Total Carbohydrates: 76g, Dietary Fiber: 4g, Added Sugar: 14g, Total Fat: 13g, Saturated Fat: 2g, Protein: 31g, Sodium: 1770mg.

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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