

Miso-Butter Shrimp

with Stir-Fried Vegetables

2 SERVINGS

🕒 30-40 MINS

 **Blue Apron**

blueapron.com



Ingredients

 10 oz Tail-On Shrimp¹

 4 oz Mushrooms

 2 Tbsps Butter

 2 Tbsps Vegetable Demi-Glaze

 10 oz Baby Bok Choy

 1 Tbsp Sweet White Miso Paste

 1 Tbsp Honey

 ¼ tsp Crushed Red Pepper Flakes

 6 oz Carrots

 2 cloves Garlic

 2 Tbsps Rice Vinegar

 1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. peeled & deveined

1 Prepare the ingredients & start the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel the **carrots**; halve lengthwise, then thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Combine the **sliced carrots** and **chopped bok choy stems** in a bowl.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, whisk together the **vinegar** and **honey** (kneading the packet before opening).
- To make the sauce, in a separate bowl, whisk together the **miso paste**, **demi-glace**, and **2 tablespoons of water** until smooth.



2 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **prepared carrots and bok choy stems** in an even layer; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **vinegar-honey mixture**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat; stir in the **chopped bok choy leaves** until wilted.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



3 Cook the shrimp

- Pat the **shrimp** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Finish the sauce & serve your dish

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 1 to 2 minutes, or until slightly thickened.
- Turn off the heat; stir in the **butter** until melted and combined.
- Serve the **cooked vegetables** topped with the **cooked shrimp** and **finished sauce**. Garnish with the **sesame seeds**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 370, Total Carbohydrates: 27g, Dietary Fiber: 5g, Added Sugars: 9g, Total Fat: 17g, Saturated Fat: 8g, Protein: 29g, Sodium: 1580mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron



122120, 2PRE09