

Soy-Ginger Marinated Shrimp

with Crispy Garlic & Lemongrass Rice

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



10 oz Tail-On Shrimp¹



2 cloves Garlic



1 bunch Mint



1 Tbsp Soy Sauce



1 Tbsp Light Brown Sugar



½ cup Jasmine Rice



2 Scallions



1 piece Ginger



2 Tbsps Vegetarian Worcestershire Sauce



¼ tsp Crushed Red Pepper Flakes



6 oz Green Beans



1 stalk Lemongrass



1 ½ Tbsps Golden Raisins



2 Tbsps Rice Vinegar



BLUE APRON
x
Chef Roy Yamaguchi

For 4 weeks, Blue Apron is honored to be partnering with Chef Roy Yamaguchi—an award winning, Japanese-American chef and co-founder of Hawaii Regional Cuisine—to bring you a series of recipes that showcase his passion for blending techniques from his classical French restaurant training with the sunny flavors of Hawaii.



Serve with Blue Apron wine that has this symbol
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¹. Peeled & deveined

1 Prepare the ingredients & marinate the shrimp

- Wash and dry the fresh produce.
- Cut off and discard the ends of the **lemongrass**. Peel away the fibrous outer layers to reach the pliable white core; cut the core crosswise into four equal-sized pieces.
- Peel and thinly slice **2 cloves of garlic**.
- Cut off and discard any stem ends from the **green beans**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Pick the **mint** leaves off the stems. Leaving half the leaves whole, roughly chop the remaining leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In a large bowl, combine the **worcestershire sauce, sugar, soy sauce, chopped ginger, chopped mint, sliced white bottoms of the scallions, and half the vinegar**. Add the **seasoned shrimp**; toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Cook the rice

- Meanwhile, in a medium pot, combine the **rice, lemongrass pieces, raisins, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat.
- Carefully discard the **lemongrass pieces**, then fluff the cooked rice with a fork.



3 Make the crispy garlic

As the oil heats, the garlic will turn crispy and fragrant. It can overcook quickly, so you won't want to take your eyes off of the pan here!



- Meanwhile, in a medium pan (nonstick, if you have one), combine **2 tablespoons of olive oil** and the **sliced garlic**. Heat on medium-low.
- Cook, stirring constantly, 3 to 6 minutes, or until the garlic is lightly browned and crispy. Turn off the heat.
- Leaving the **garlic oil** in the pan, using a slotted spoon or fork, immediately transfer the **crispy garlic** to a paper towel-lined plate and season with salt.



4 Cook the green beans

- Heat the pan of **reserved garlic oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the water has cooked off.
- Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat and stir in the **remaining vinegar**. Taste, then season with salt and pepper if desired.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



5 Cook the shrimp

- Reserving the **marinade**, drain the **marinated shrimp**.
- Heat the same, dry pan on medium-high until hot.
- Carefully add the **reserved marinade**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly reduced in volume.
- Add the **marinated shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.



6 Finish & serve your dish

- To the pot of **cooked rice**, add the **sliced green tops of the scallions** and **half the crispy garlic**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished rice** topped with the **cooked shrimp** (including any sauce from the pan) and **cooked green beans**. Top the green beans with the **remaining crispy garlic**. Garnish with the **mint leaves** (tearing just before adding). Enjoy!

