

Roasted Shrimp & Cabbage

with Sweet Chili-Soy Sauce

TIME: 30-40 minutes

SERVINGS: 4

We're marinating shrimp in an irresistible, savory-sweet sauce of soy, honey, and sweet chili, then roasting it on the same sheet pan as cabbage for hands-off cooking.



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Crisp & Minerally

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Ingredients



1 1/2 lbs
SHRIMP



1 cup
JASMINE RICE



2
SCALLIONS



1 Tbsp
HONEY



2 Tbsps
SOY SAUCE



1 lb
CABBAGE



2 cloves
GARLIC



3 Tbsps
SWEET CHILI
SAUCE



1 tsp
BLACK & WHITE
SESAME SEEDS



1 1-inch piece
GINGER



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1 Prepare the ingredients:

- ☐ Remove the **honey** from the refrigerator to bring to room temperature.
- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the core of the **cabbage**; large dice the leaves. Peel and finely chop the **ginger**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Peel and finely chop the **garlic**.



2 Roast the cabbage:

- ☐ Line a sheet pan with aluminum foil.
- ☐ Place the **diced cabbage**, **chopped ginger**, and **sliced white bottoms of the scallions** on the foil. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 14 to 16 minutes, or until tender when pierced with a fork. Leaving the oven on, remove from the oven. Carefully move the roasted cabbage to one side of the sheet pan.

3 Make the sauce & marinate the shrimp:

- ☐ While the cabbage roasts, in a large bowl, combine the **chopped garlic**, **soy sauce**, **sweet chili sauce**, **sesame seeds**, and **honey** (kneading the packet before opening). Transfer **half the sauce** to a small bowl and set aside.
- ☐ Pat the **shrimp** dry with paper towels; season with salt and pepper. Transfer to the large bowl of **sauce**; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



4 Cook the rice:

- ☐ While the shrimp marinate, in a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high. Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the rice is tender and the water has been absorbed. Turn off the heat.
- ☐ Fluff the cooked rice with a fork. Cover to keep warm.

5 Roast the shrimp & cabbage:

- ☐ While the rice cooks, transfer the **marinated shrimp** (discarding any excess marinade) to the other side of the sheet pan of **roasted cabbage**. Carefully arrange in an even layer.
- ☐ Roast 5 to 7 minutes, or until the shrimp are opaque and cooked through. Remove from the oven. Stir to combine.



6 Serve your dish:

- ☐ Serve the **roasted shrimp and cabbage** with the **cooked rice**. Top with the **reserved sauce**. Garnish with the **sliced green tops of the scallions**. For tail-on shrimp, remove and discard the tails before eating. Enjoy!