

# Orange-Glazed Shrimp Stir-Fry

with Vegetables & White Rice

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



10 oz Tail-On Shrimp<sup>1</sup>



6 oz Carrots



1 Navel Orange



1 tsp Black & White Sesame Seeds



½ cup Long Grain White Rice



2 cloves Garlic



2 Tbsps Vegetarian Ponzu Sauce



10 oz Baby Bok Choy



1 piece Ginger



¼ cup Sweet Chili Sauce



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup>. peeled & deveined



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Wash and dry the fresh produce.
- Peel and finely chop **2 cloves of garlic**.
- Peel the **carrots** and thinly slice on an angle.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Halve the **orange** crosswise; squeeze the juice into a medium bowl. Add the **ponzu sauce** and **sweet chili sauce**. Whisk to thoroughly combine.
- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.



## 2 Make the garlic rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until softened.
- Add the **rice, a big pinch of salt, and 1 cup of water** (carefully, as the liquid may splatter). 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 and fluff with a fork.



## 3 Start the stir-fry

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **chopped ginger** and **chopped bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy stems are softened and the leaves are wilted.



## 4 Finish the stir-fry & serve your dish

- Add the **seasoned shrimp** to the pan. Cook, stirring frequently, 3 to 4 minutes, or until slightly opaque.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.
- Turn off the heat.
- Serve the **garlic rice** topped with the **finished stir-fry** (including any glaze from the pan). Garnish with the **sesame seeds**. Enjoy!

