

Sweet & Spicy Shrimp

with Brown Rice, Cilantro Sauce & Peanuts

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Tail-On Shrimp¹



½ cup Brown Rice



1 Yellow Onion



2 cloves Garlic



10 oz Baby Bok Choy



1 Bird's Eye Chile Pepper



¼ cup Cream



2 Tbsps Tomato Paste



2 tsps Tamarind Paste



¼ cup Cilantro Sauce



2 Tbsps Coconut Aminos²



2 tsps Honey



3 Tbsps Roasted Peanuts

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.

¹ peeled & deveined ² seasoning sauce
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 1/4 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 23 to 25 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peanuts**.
- Cut off and discard the stem of the **pepper**; thinly slice crosswise (for a milder dish, remove and discard the ribs and seeds). Thoroughly wash your hands immediately after handling.



3 Start the vegetables

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **chopped bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped garlic**, **tomato paste**, **tamarind paste**, **honey** (kneading the packet before opening), and **as much of the sliced pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the vegetables are softened.



4 Finish & serve your dish

- To the pan, add the **seasoned shrimp**, **chopped bok choy leaves**, and **1/2 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook on medium-high, stirring occasionally, 3 to 4 minutes, or until the shrimp are slightly opaque and the bok choy leaves are wilted.
- Add the **coconut aminos** and **cream**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through and the sauce is slightly reduced in volume.
- Turn off the heat.
- Serve the **finished shrimp and vegetables** over the **cooked rice**. Drizzle the **cilantro sauce** on top. Garnish with the **chopped peanuts**. Enjoy!

