

Ingredients*



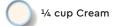






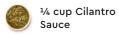






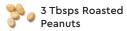






2 Tbsps Coconut Aminos²





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^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 11/4 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.





- 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.

