

Shrimp & Spicy Sesame Sauce

with Bok Choy & Carrots

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**

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Ingredients*

 10 oz Tail-On Shrimp¹

 2 cloves Garlic

 1 Tbsp Sesame Oil

 1 tsp Black & White Sesame Seeds

 ½ cup Long Grain White Rice

 10 oz Baby Bok Choy

 1 Tbsp Sambal Oelek

 6 oz Carrots

 2 Scallions

 2 Tbsps Soy Glaze



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **carrots**; thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**, then roughly chop.



2 Make the garlic-scallion rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions** and **half the chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **rice** 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. Add the **sliced green tops of the scallions**; stir to combine.



3 Cook the vegetables

- Meanwhile, in a medium 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, 2 to 3 minutes, or until slightly softened.
- Add the **chopped bok choy** and **remaining chopped garlic**. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Make the sauce

- Meanwhile, in a bowl, combine the **soy glaze**, **half the sesame oil**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



5 Cook the shrimp & serve your dish

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat the **remaining sesame oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Turn off the heat.
- Serve the **cooked shrimp** with the **cooked vegetables** and **garlic-scallion rice**. Top the shrimp with the **sauce**. Garnish with the **sesame seeds**. Enjoy!

