

Pan-Fried Orange Shrimp

with Sautéed Scallions & Bok Choy over Jasmine Rice

Balance is a key to creating and building flavor. This dish uses sweet chili sauce, a Thai ingredient that pairs the slight heat of roasted chilies with a little sugar. Combined with the tartness of orange, this dish has a layered, playful combination of taste sensations that bring out the best of juicy shrimp, lightly caramelized scallions and tender bok choy.



Ingredients

- 1 Cup Jasmine Rice
- 6 Ounces Baby Bok Choy
- 3 Cloves Garlic
- 1 1-Inch Piece Ginger
- 4 Scallions
- 1 Bunch Thai Basil
- 1 Navel Orange
- 10 Ounces Peeled, Deveined Shrimp
- 2 Tablespoons Sweet Chili Sauce
- 1 Tablespoon Ponzu Sauce

Makes 2 Servings
About 500 Calories Per Serving

Instructions



Cook the rice:

In a small pot, combine the **rice**, **1½ cups of water** and a **big pinch of salt**. Heat to boiling on high, then cover and reduce the heat to low. Simmer 12 to 15 minutes, or until the liquid is absorbed. Remove from heat and fluff the finished rice with a fork.



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Halve the baby bok choy heads lengthwise. Peel and mince the garlic and ginger. Remove and discard the roots of the scallions; slice the scallions into 1-inch pieces. Pick the Thai basil leaves off the stems; discard the stems. Using a peeler, remove the rind of the orange, avoiding the white pith; mince the rind to get 2 teaspoons of zest. Cut the orange in half and squeeze the juice of both halves into a bowl, discarding any seeds.



Cook the aromatics & shrimp:

While the rice continues to cook, season the **shrimp** with salt and pepper. In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **seasoned shrimp** and cook 30 seconds to 1 minute, or until halfway cooked through. Add the **garlic** and **ginger** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.



Add the bok choy & scallions:

Add the **bok choy** and **scallions** and cook 1 to 2 minutes, or until slightly softened and wilted.



Add the liquids:

Add the **orange zest**, **orange juice**, **sweet chili sauce** and **ponzu sauce**. Cook, stirring occasionally, 30 seconds to 1 minute, or until well combined. Stir in **half the Thai basil** (roughly chopping or tearing the leaves just before adding, if you'd like); season with salt and pepper to taste. Remove from heat.



Plate your dish:

Divide the **rice**, **shrimp** and **bok choy** between 2 dishes and garnish with the **remaining Thai basil**. Enjoy!