



SPICY SHRIMP & BROCCOLI STIR-FRY

in a Sweet Chili Soy Glaze over Jasmine Rice



HELLO SWEET CHILI SOY GLAZE

This umami-packed glaze is equal parts sweet and heat.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 640



Jasmine Rice



Broccoli Florets



Sweet Thai Chili Sauce



Shrimp
(Contains: Shellfish)



Ginger



Cornstarch



Soy Sauce
(Contains: Soy, Wheat)



Sesame Seeds

START STRONG

If you have an extra minute, try toasting the sesame seeds in a nonstick pan over medium heat until lightly golden and fragrant.

BUST OUT

- Small pot
- Small bowl
- Large pan
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

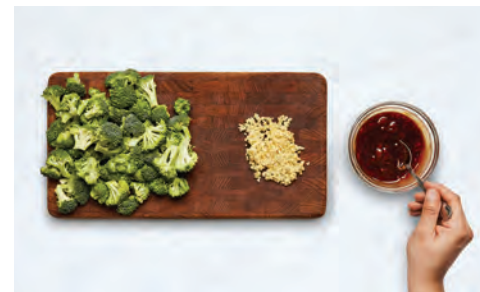
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Ginger **1 Thumb** | **2 Thumbs**
- Broccoli Florets **8 oz** | **16 oz**
- Cornstarch **1 TBSP** | **2 TBSP**
- Sweet Thai Chili Sauce **3 oz** | **6 oz**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Shrimp* **10 oz** | **20 oz**
- Sesame Seeds **1 TBSP** | **1 TBSP**

* Shrimp is fully cooked when internal temperature reaches 145 degrees.



1 COOK RICE

In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



2 PREP

While rice cooks, **wash and dry produce**. Peel and mince or grate **ginger**. Cut **broccoli florets** into 1-inch pieces, if necessary. In a small bowl, combine **cornstarch** and **⅓ cup hot water** (⅔ cup for 4 servings); stir in **chili sauce** and **soy sauce**.



3 COOK BROCCOLI

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **broccoli** and **2 tsp water**. Cover and steam for 3-5 minutes. Uncover and cook, stirring occasionally, until broccoli is browned and tender, 3-5 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside.



4 COOK SHRIMP

Rinse **shrimp**, then pat dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used for broccoli over medium-high heat. Add shrimp and cook, stirring occasionally, 3-4 minutes. Add **1 TBSP butter** (2 TBSP for 4 servings) and **ginger**; cook until ginger is fragrant and shrimp is opaque and cooked through, 1 minute more.



5 MAKE STIR-FRY

Add **chili sauce mixture** to pan with **shrimp**. Bring to a boil and cook until sauce is thickened and glossy, 1-2 minutes. Stir in **broccoli** until coated. Remove from heat.



6 FINISH & SERVE

Fluff **rice** with a fork and season with **salt**. Divide between bowls and top with **stir-fry**. Sprinkle with as many **sesame seeds** as you like. Serve.

ALLIUM-AZING

If you have scallions on hand, thinly slice some of the greens and use them to garnish your dish.

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