



BETTER-THAN-TAKEOUT SWEET AND SOUR SHRIMP

with Snow Peas and Bell Pepper over Jasmine Rice



HELLO SWEET AND SOUR

A DIY take on the classic Chinese sauce

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 469



Snow Peas



Bell Pepper



Jasmine Rice



Soy Sauce
(Contains: Soy)



Cornstarch



Cashew Pieces
(Contains: Tree Nuts)



Garlic



Ginger



White Wine
Vinegar



Ketchup



Shrimp
(Contains: Shellfish)



Cilantro

START STRONG

If your cornstarch has clumps, sift it through a fine-mesh sieve or mash it with a fork to get rid of them. That way, your sauce will turn out super smooth.

BUST OUT

- Medium pot
- Peeler
- Small bowl
- Large pan
- Whisk
- Oil (2 tsp)
- Sugar (2 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|----------------------|----------|
| • Snow Peas | 8 oz |
| • Garlic | 2 Cloves |
| • Bell Pepper | 1 |
| • Ginger | 1 Thumb |
| • Jasmine Rice | 1½ Cups |
| • Soy Sauce | 2 TBSP |
| • White Wine Vinegar | 2 TBSP |
| • Ketchup | 2 TBSP |
| • Cornstarch | 2 tsp |
| • Shrimp | 16 oz |
| • Cilantro | ¼ oz |
| • Cashew Pieces | 1 oz |

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1 PREP INGREDIENTS

1 Wash and dry all produce. Bring **2½ cups water** to a boil in a medium pot. Trim any tough stems from **snow peas**. Mince or grate **garlic**. Core, seed, and remove white ribs from **bell pepper**, then chop into bite-sized pieces. Peel and mince **ginger**.



4 COOK VEGGIES AND SHRIMP

4 Heat a large drizzle of **oil** in a large pan over high heat. Add **bell pepper** and **snow peas**. Cook until just starting to brown, about 3 minutes, stirring constantly. Toss in **garlic, ginger**, and **shrimp** and cook until shrimp are starting to turn pink, 2-3 minutes.



2 COOK RICE

2 Once water boils, add **rice** to pot, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



5 SIMMER STIR-FRY

5 Add **sauce** to pan, tossing to coat **veggies** and **shrimp**. Let it come to a boil, then cook until thickened, 2-3 minutes.



3 MAKE SAUCE

3 Whisk together **soy sauce, vinegar, ketchup, 2 tsp sugar, cornstarch**, and **¾ cup water** in a small bowl until there are no more lumps.



6 PLATE AND SERVE

6 Fluff **rice** with a fork. Divide between plates and top with **stir-fry**. Tear **cilantro leaves** from stems. Garnish plates with **cilantro** (to taste) and **cashew pieces**.

STIR IT UP!

You just showed takeout who's boss.