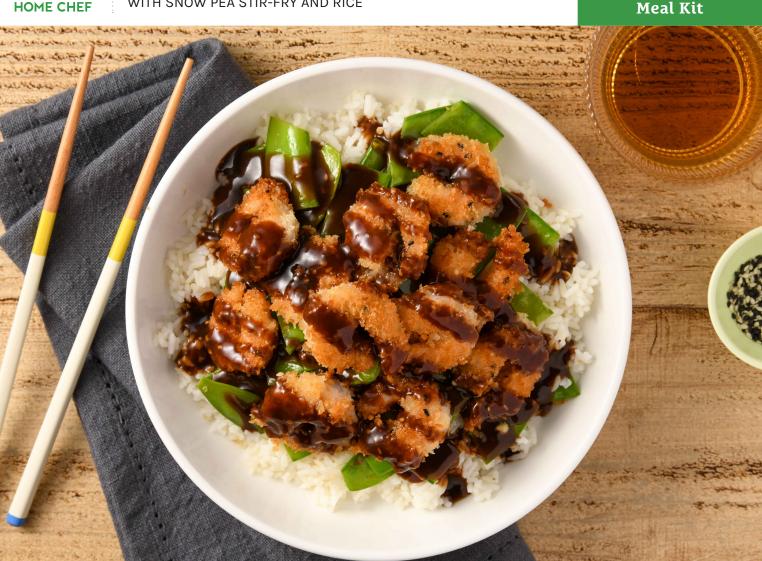


# Fried Sesame Shrimp

WITH SNOW PEA STIR-FRY AND RICE



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Prep & Cook Time	Cook Within		
25-35 MIN	3 DAYS		
Difficulty Level	Spice Level		
	MEDIUM		
EXPERT	MEDIUM		

## You Will Need

Olive Oil, Salt Medium Non-Stick Pan, Small Pot, 2 Mixing Bowls, Large Non-Stick Pan

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood	
160°	Ground Beef		Ground Pork		
165°	Chicken		Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

## View nutritional information at www.homechef.com/24891

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

# **Ingredients**

4 oz. Snow Peas

→ 1 tsp. Sriracha

1/4 cup Tempura Mix

1/2 cup Panko Breadcrumbs

1 tsp. Multicolor Sesame Seeds

2 Garlic Cloves

3/4 cup Jasmine Rice

2 fl. oz. Garlic Sesame Sauce

**Customize It Options** 

8 oz. Shrimp

12 oz. Boneless Skinless Chicken **Breasts** 

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

#### **Before You Cook**

All cook times are approximate based on testing.

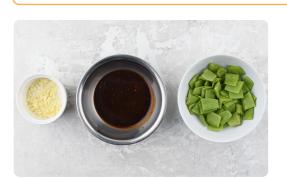
**Customize It Instructions** 

• If using any fresh produce, thoroughly rinse and pat dry



#### 1. Cook the Rice

- Bring a small pot with rice, a pinch of salt, and 11/2 cups water to a
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- · Remove from burner and set aside.
- While rice cooks, continue recipe.



• If using chicken breasts, pat dry, and, on a separate

cutting board, cut into 1" dice. Follow same instructions as shrimp in Steps 3 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes.

#### 2. Prepare Ingredients and Make Sauce

- Trim ends off snow peas and cut into 1" pieces.
- Mince garlic.
- In a mixing bowl, combine garlic sesame sauce and Sriracha (to taste). Set aside.
- Pat shrimp dry.



#### 3. Coat the Shrimp

- In another mixing bowl, add tempura mix, 1/4 cup water, and sesame seeds. Stir until a thick batter forms, like pancake batter.
- Add shrimp to bowl with batter and gently stir to coat.
- Place **panko** on a plate. Transfer shrimp to plate with panko and flip until coated, pressing gently to adhere.



# 4. Cook the Shrimp

- Line a plate with a paper towel. Heat 3 Tbsp. olive oil in a medium non-stick pan over high heat. Let oil heat, 5 minutes.
- After 5 minutes, test oil temperature by adding a pinch of batter to it. It should sizzle gently. If it browns immediately, let oil cool. If it doesn't brown, increase heat.
- Carefully place shrimp in hot oil and cook until shrimp are golden brown and reach a minimum internal temperature of 145 degrees, 2-4 minutes per side.
- Remove from burner. Transfer shrimp to towel-lined plate.



### 5. Cook Stir-Fry and Finish Dish

- Place a large non-stick pan over medium-high heat and add 2 tsp. olive oil.
- Add **snow peas** and **garlic** to hot pan. Stir occasionally until snow peas are tender, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping rice with snow peas, shrimp, and sauce (to taste). Bon appétit!

