



# Fried Sesame Shrimp

WITH SNOW PEA STIR-FRY AND RICE

Meal Kit



## Prep & Cook Time

25-35 MIN

## Cook Within

3 DAYS

## Difficulty Level

EXPERT

## Spice Level

MEDIUM

## You Will Need

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

## 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

## 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](http://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.

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.

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

### Customize It Instructions

- 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.



### 1. Cook the Rice

- Bring a small pot with **rice**, a pinch of **salt**, and 1½ cups **water** to a boil.
- 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.



### 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**, ¼ 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!