Quick 'n Easy

Shrimp with Tiger Sauce
and charred snap peas

NUTRITION per serving–Calories: 450, Carbohydrates: 62g, Fat: 10g, Protein: 22g, Sodium: 1721mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level
Easy

Spice Level
Medium
Cook the Rice
• Bring a small pot with rice and 1 cup water to a boil.
• Reduce heat to low, cover, and cook until rice is tender, 18-20 minutes.
• Remove from burner. Set aside covered.
• While rice cooks, prepare ingredients.

Cook the Snap Peas
• Return pan used to sear shrimp to medium-high heat.
• Add 1 tsp. olive oil and snap peas to hot pan. Cook until snap peas start to blister, 1-2 minutes.
• Stir in half the ginger (reserve remaining for sauce) and cook 30 seconds.
• Season with a pinch of salt and pepper. Remove snap peas to a plate. Cooking snap peas so quickly helps them retain their vibrant color and crunch.
• Reserve pan; no need to wipe clean.

Sear the Shrimp
• Place a medium non-stick pan over high heat.
• Add 2 tsp. olive oil and shrimp to hot pan. Cook undisturbed until shrimp are charred, 1-2 minutes.
• Transfer shrimp to a plate. Shrimp will finish cooking in a later step.
• Reserve pan; no need to wipe clean.

Prepare the Ingredients
• Remove strings from snap peas, if necessary.
• Trim and thinly slice green onions on an angle.
• Pat shrimp dry, and season both sides with ¼ tsp. salt and ¼ tsp. pepper.

Finish Shrimp and Tiger Sauce
• Return pan used to cook snap peas to high heat. Add 1 tsp. olive oil, remaining ginger, and half the green onions (reserve remaining for garnish) to hot pan and cook 30 seconds.
• Stir in tomato juice, ponzu, honey, and miso and cook until slightly thickened, 2-3 minutes.
• Return shrimp and any accumulated juices to pan and cook until shrimp is glazed and reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
• Add Sriracha (to taste) and a pinch of salt.
• Plate dish as pictured on front of card, garnishing with remaining green onions. Bon appétit!