



NUTRITION *per serving* 84g carbohydrates 23g fat 18g protein 1060mg sodium | CONTAINS shellfish | calorie-conscious



Calories
488



Prep & Cook Time
30-40 min.



Cook Within
3 days



Difficulty
Easy



Spice Level
Medium



Bangkok Lemongrass-Basil Shrimp Fried Rice

with sugar snap peas and carrots

IN YOUR BOX

¾ cup Jasmine Rice
16 Shrimp
3 oz. Sugar Snap Peas
1 Thai Basil Sprig
4 oz. Carrot
2 Garlic Cloves
1 ½ Tbsp. Lemongrass Puree
2 fl. oz. Brown Stir-Fry Sauce
2 tsp. Sriracha

IN YOUR KITCHEN

Olive Oil
Salt
Cooking Spray
Baking Sheet
Small Pot
Large Non-Stick Pan

www.homechef.com/3733

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- Spice Alert!** **Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Start with half, taste, and add remaining if desired, or omit for less spice.

FROM THE CHEF

Make sure your pan is thoroughly preheated to mimic the heat of a wok, which will give ingredients the proper sear and char.

Did you know...

There seems to be thousands of uses for lemongrass, from insect repellent to anti-anxiety tea, but we've got one more for you: history preservation. Lemongrass is used to preserve ancient Indian manuscripts made from palm leaves.



Cook the Rice

Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes. After rice cooks, spread into an even layer on prepared baking sheet to cool. Rinse **shrimp**, pat dry, and season both sides with ¼ tsp. **salt**. While rice cooks, prepare ingredients.



Prepare the Ingredients

Remove strings from **sugar snap peas**. Lay on a cutting board and halve lengthwise, exposing peas inside. Stem **basil**, stack leaves, roll into a long cylinder, and slice lengthwise to create very thin strips. Peel, trim, and cut **carrot** into ¼" dice. Mince **garlic**.



Sear the Shrimp

Heat a large non-stick pan over high heat. Add 2 tsp. **olive oil** and **shrimp** to hot pan and cook until seared on both sides, 2-3 minutes per side. Transfer shrimp to a plate. *Shrimp will finish cooking in a later step.* Reserve pan; no need to wipe clean.



Begin the Fried Rice

Return pan used to sear shrimp to high heat. Add 2 tsp. **olive oil**, **lemongrass**, **sugar snap peas**, **garlic**, and **carrot** to hot pan and cook until vegetables begin to soften, 1-2 minutes. Add **rice** and **brown stir-fry sauce** to pan and cook, stirring constantly, until sauce is absorbed, 2-4 minutes.



Finish the Fried Rice

Add **shrimp**, **basil**, and **half the Sriracha** to **rice** and cook, stirring constantly, until shrimp reaches a minimum internal temperature of 145 degrees, 1-3 minutes. Taste, and add remaining Sriracha and additional **salt** if desired.



Plate the Dish

Spoon **fried rice** into a bowl or on a plate and serve immediately.