



NUTRITION per serving 87g carbohydrates 9g fat 22g protein 1622mg sodium | calorie-conscious



Calories
520



Prep & Cook Time
30-40 min.



Cook Within
3 days



Difficulty
Intermediate



Spice Level
Mild

IN YOUR BOX

5 oz. White Rice Flour
½ tsp. Curry Powder
2 Green Onions
1 Lime
4 oz. Snow Peas
8 oz. Shrimp
3 oz. Matchstick Carrots
2 fl. oz. Sweet Chili Sauce
¼ fl. oz. Soy Sauce

CONTAINS: soy, shellfish (shrimp)
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
3 Mixing Bowls
Medium Non-Stick Pan



STAFF PICK

Vietnamese Shrimp-Stuffed Crispy Pancakes
with vegetables and dipping sauce

www.homechef.com/4180

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

WHILE YOU COOK

- ❑ **Heads Up!** Green onions are used twice. **Green portions** are added to **batter**, and **white portions** are added to **sauce**.
- ❑ **Heads Up!** **Lime juice** is used twice. 1 Tbsp. is added to **carrots** and remaining is added to **sauce**.

FROM THE CHEF

Curiosity killed the pancake: When the pancakes are cooking, swirl occasionally to ensure evenness, but otherwise, just let them cook. When you can hold them up without crumbling, they're done.

The final pancake will not be fluffy! These are supposed to be crisp.

Did you know...

Every country has their own version of pancakes. In America, we're used to fluffy flapjacks smothered in butter and maple syrup. The French have thin crepes, the Japanese have savory okonomiyaki, and in Vietnam, these crispy cakes, known as banh xeo, are a classic street food.



Start the Batter

Place 1¼ cup **water**, **rice flour**, **curry powder**, and a pinch of **salt** in a mixing bowl. Whisk together until a thin batter forms.



Prepare the Ingredients

Trim and cut white portions of **green onions** into thin rounds. Cut green portions on an angle. Zest **lime**, halve, and juice. Quarter **snow peas** lengthwise. Pat **shrimp** dry, and season with ¼ tsp. **pepper**.



Finish Batter and Prepare Carrots

Stir **green portions of green onions** into **batter** and keep stirring until mixture resembles a thin pancake batter. In another mixing bowl, combine **carrots** and 1 Tbsp. **lime juice**.



Make the Pancakes

Stir **batter** thoroughly once more. Place a medium non-stick pan over medium heat. Add 1 Tbsp. **olive oil** to very hot pan. When a wisp of smoke appears, add half the batter and carefully swirl until batter covers whole pan. Swirl occasionally until pancake is very crisp and golden brown, 8-10 minutes. Remove pancake to a plate, folding in half. Repeat with remaining batter, whisking vigorously before pouring into pan. Reserve pan; no need to wipe clean.



Make Sauce and Sear Shrimp

Combine **sweet chili sauce**, **soy sauce**, remaining **lime juice**, and **white portions of green onions** in another mixing bowl. Return pan used to cook pancakes to medium-high heat. Add ½ tsp. **olive oil** and **shrimp** to hot pan. Cook until shrimp reach a minimum internal temperature of 145 degrees, 2-4 minutes per side. Remove shrimp to a plate.



Finish the Dish

Form like a taco: Place half the **shrimp** in **pancake** on one side, then half the **carrots**, half the **snow peas**, and a pinch of **lime zest** (to taste). Drizzle with **sauce**. Fold pancake over. Repeat with second pancake. Serve with remaining sauce on the side.