



# SWEET CHILI-LIME SHRIMP

with Ginger-Green Onion Rice and Snow Peas

SPICY

PRONTO



## HELLO HOISIN

This sweet and salty condiment is a flavourful addition to any stir-fry

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 700



Shrimp



Jasmine Rice



Ginger



Green Onions



Garlic



Hoisin Sauce



Sweet Chili Sauce



Lime



Snow Peas



Carrot

## BUST OUT

- Garlic Press
- Paper Towel
- Medium Pot
- Grater
- Large Non-Stick Pan
- Strainer
- Measuring Cups
- Measuring Spoons
- Medium Bowl
- Salt and Pepper
- Peeler
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Shrimp 10 285 g | 570 g
- Jasmine Rice ¾ cup | 1 ½ cup
- Ginger 30 g | 60 g
- Green Onions 2 | 4
- Garlic 6 g | 12 g
- Hoisin Sauce 1,4,8,9 3 tbsp | 6 tbsp
- Sweet Chili Sauce 🍷 1 tbsp | 2 tbsp
- Lime 1 | 2
- Snow Peas 227 g | 454 g
- Carrot 170 g | 340 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG



Peel ginger using a spoon's edge — you'll be able to maneuver around the knobby bits more easily!



**1 PREP** Wash and dry all produce.\* Thinly slice **green onions**, keep **white** and **green** parts separate. Peel, then mince or grate **garlic**. Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Heat a medium pot over medium heat, when the pot is hot, add **½ tbsp oil** (dbl for 4 ppl), then **green onion whites** and **half the ginger**. Cook, stirring often, until **whites** soften and **ginger** is fragrant, 1-2 min.



**4 MARINATE SHRIMP** In a medium bowl, stir together **lime juice, hoisin sauce, sweet chili sauce, garlic, remaining ginger** and **¼ cup water** (dbl for 4 ppl). Add the **shrimp** and stir together until the **marinade** coats **shrimp**. Season with **salt** and **pepper**. Set aside.



**2 COOK RICE** Add the **rice** and stir until slightly toasted, 1 min. Add **1 ⅓ cups water** (2 ½ cups water for 4 ppl) to the medium pot. Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium-low. Cook, still covered, until the **rice** is tender and **liquid** has been absorbed, 12-14 min.



**5 COOK SHRIMP** Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **snow peas** and **carrots**. Cook, stirring often, until **peas** are tender-crisp, 3-4 min. Transfer **veggies** to a plate and set aside. Add the **shrimp** and **marinade** to the same pan. Cook, stirring occasionally, until **shrimp** just turns pink, 2-3 min. (**TIP:** Cook to a min. internal temp of 74°C/165°F.\*\*)



**3 FINISH PREP** Meanwhile, peel, then cut the **carrot(s)** in half, lengthwise, then into ¼-inch thick half moons. Cut the stems off the **snow peas**, if needed. Juice **half the lime** (1 lime for 4 ppl) and cut **remaining lime** into wedges. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towel.



**6 FINISH AND SERVE** Fluff the **rice** with a fork, then stir in the **green onion greens** and season with **salt**. Divide the **rice** between plates, drizzle over any **sauce** from the pan and top with the **veggies** and **shrimp**. Squeeze over a **lime wedge**, if desired.

## TASTY!

Chili, garlic, ginger and lime combined make a perfect balance of sweet, salty and spicy.