

# Vadouvan Shrimp & Sweet Chili Sauce

with Garlic-Ginger Rice & Bok Choy

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients



10 oz Tail-On Shrimp<sup>1</sup>



1 Bell Pepper



1 Lime



1 tsp Black & White Sesame Seeds



½ cup Long Grain White Rice



2 cloves Garlic



¼ cup Sweet Chili Sauce



2 tsps Vadouvan Curry Powder



10 oz Baby Bok Choy



1 piece Ginger



1 Tbsp Sesame Oil



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<sup>1</sup>. peeled & deveined





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Combine the **chopped garlic** and **chopped ginger** in a bowl.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Combine the **sliced pepper** and **chopped bok choy stems** in a bowl.
- Quarter the **lime**.



## 2 Make the garlic-ginger rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic and ginger**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **rice, a big pinch of salt**, and **1 cup of water** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



## 3 Cook the shrimp

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails, if desired).
- Place in a bowl. Drizzle with **1 tablespoon of olive oil** and season with salt, pepper, and **half the curry powder** (you will have extra). Toss to coat.
- In a medium pan (nonstick, if you have one), heat **half the sesame oil** on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 4 Cook the vegetables & serve your dish

- In the pan of reserved fond, heat the **remaining sesame oil** on medium-high until hot.
- Add the **prepared pepper and bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped bok choy leaves**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- Turn off the heat and stir in the **juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.
- Serve the **garlic-ginger rice** topped with the **cooked vegetables, cooked shrimp**, and **sweet chili sauce**. Garnish with the **sesame seeds**. Serve the **remaining lime wedges** on the side. Enjoy!

