Ponzu-Glazed Shrimp with Jasmine Rice & Peanut Crumble
RECIPE

Ponzu-Glazed Shrimp with Jasmine Rice & Peanut Crumble

TIME	20 Minutes
INGREDIENTS	11 items
MAKES	2 servings

Bursting with the flavors of Southeast Asia, this dish will delight with fresh pickled carrots, bright citrus soy glazed shrimp, the sweet heat of sriracha chili sauce, peanut-ginger crumble, all served on top of a fragrant bed of Jasmine rice.

INGREDIENTS

- 2 pouches Ben's Original Ready Rice, Jasmine
- 2 cups carrot, coarsely shredded
- 1 Tbsp seasoned rice vinegar
- 2 Tbsp ponzu sauce
- 2 green onions, sliced, whites and green divided
- 1 Tbsp sriracha hot sauce
- 1/2 Tbsp sesame oil
- 3 tsp cooking oil, divided
- 3 Tbsp peanuts, chopped
- 1 Tbsp minced ginger
- 1/2 pound raw shrimp, peeled and deveined

Instructions

1. In a medium bowl, stir together carrots and seasoned rice vinegar, set aside. In a small bowl, make the ponzu glaze by combining the ponzu sauce, whites of the scallions, sesame oil, and as much of the sriracha sauce as you like; stir well and set aside.
2. In a medium nonstick skillet, heat 1 teaspoon of the cooking oil over medium-high heat until hot and add the peanuts and ginger. Season with a pinch of salt, if desired. Cook, stirring frequently, for 1–2 minutes, or until fragrant and slightly browned. Transfer to plate lined with paper towel to drain excess oil.
3. Wipe the pan, return to the stove, and heat the remaining 2 teaspoons of oil over

medium-high heat. Dry the shrimp with a towel and cook for 2–3 minutes, tossing occasionally. Add the ponzu glaze to the pan and stir to coat the shrimp. Continue until the sauce reduces slightly and the shrimp are cooked through, about 1–2 minutes more.

4. While the shrimp cooks, heat the jasmine rice in the microwave, according to package directions. To serve, divide rice among 2 plates, top with shredded carrots and ponzu-glazed shrimp. Sprinkle with the ginger peanut crumble and remaining green onions.

NUTRITION

- CALORIES: 260
- TOTAL FAT: 5g - 6%
- TRANS FAT: 0g
- SODIUM: 600mg - 26%
- TOTAL CARBOHYDRATES: 44g - 16%
- DIETARY FIBER: 3g - 11%
- TOTAL SUGARS: 4g
- PROTEIN: 13g

Categories:

Global Inspired, Healthy Options, Chicken/Turkey

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Brown Rice with Spinach and Parmesan Cheese

Cooking time

35 Minutes

Ingredients

10 items

Classic Shrimp Fried Rice

Cooking time

15 minutes

Ingredients

9 items

Brown Rice & Apple Salad

Cooking time

20 minutes

Ingredients

9 items

Cheesy Chicken Broccoli Rice Bake

Cooking time

45 Minutes

Ingredients

9 items

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