

Ponzu-Glazed Shrimp with Jasmine Rice & Peanut Crumble  
RECIPE

## Ponzu-Glazed Shrimp with Jasmine Rice & Peanut Crumble



<?xml version="1.0"?>

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.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in new window\)](#)

## 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

#### PRODUCTS USED



BEN'S ORIGINAL™ READY RICE™ Jasmine Rice

[SEE DETAILS](#)

Buy now

## 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](#)

## More Recipes Like This



### [\*\*Caribbean Style Wrap with Ben's Original™ 10 Medley\*\*](#)

Cooking time

20

Ingredients

10 items

[SEE DETAILS](#)



### [\*\*Brown Rice with Spinach and Parmesan Cheese\*\*](#)

Cooking time

35 Minutes

Ingredients

10 items

[SEE DETAILS](#)



### [\*\*Classic Shrimp Fried Rice\*\*](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)



### [\*\*Brown Rice & Apple Salad\*\*](#)

Cooking time

20 minutes

Ingredients

9 items

[SEE DETAILS](#)

---

**Source URL:**

*<https://www.bensoriginal.com/recipes/ponzu-glazed-shrimp-jasmine-rice-peanut-crumble>*