



Lemongrass Shrimp & Pineapple

with Snow Peas and Satay Sauce



40 minutes



2 Servings

Satay sauce is a staple in Thai cooking, where lemongrass, garlic, and ginger serve as the holy trinity of aromatics. The sauce's fragrant creaminess perfectly compliments sweet pineapple and tender shrimp. Fluffy jasmine rice, as always, soaks up all that delicious sauce. Cook, relax, and enjoy!

What we send

- 1 cup jasmine rice
- 1 stalk lemongrass
- 2 large cloves garlic
- 1 oz fresh ginger
- 1 lime
- 6 oz pineapple cubes
- 4 oz snow peas
- ½ oz scallion
- 5.46 oz can coconut milk
- 1 packet peanut butter ¹
- 8 oz medium shrimp ²

What you need

- coarse salt
- neutral oil such as vegetable, canola, or safflower
- sugar
- freshly ground pepper

Tools

- fine-mesh sieve
- small pot
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Peanuts (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 725kcal, Fat 19.5g, Proteins 35.5g, Carbs 96.9g



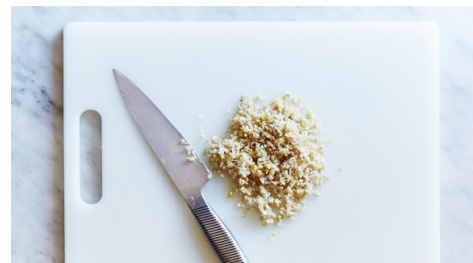
1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small pot and add 1½ cups **water** and ½ teaspoon **salt**. Cut **lemongrass** in half crosswise and add green top to pot (cut in half again if necessary). Bring to a boil. Reduce heat, cover and simmer until **rice** is tender and **water** is absorbed, about 16 minutes. Keep covered until ready to serve.



4. Make satay sauce

Heat 2 teaspoons **oil** in a medium skillet over medium-high. Add ½ of the **chopped lemongrass mixture** and cook until softened, 1 minute. Add **coconut milk** and **peanut butter** and bring to a boil. Stir in 1 teaspoon **sugar** and simmer over medium heat until slightly thickened, 2 minutes. Transfer to a bowl, whisk in **lime juice**, and season with **salt** and **pepper**.



2. Prep aromatics

Meanwhile, trim root end from **lemongrass**; halve lengthwise, and very finely chop. Peel and finely chop **garlic** and **ginger**. Combine **lemongrass**, **garlic**, and **ginger** on the cutting board and chop together until uniform.



5. Cook shrimp and pineapple

Rinse and wipe out skillet. In a bowl, combine **shrimp** and **pineapple** with remaining **chopped lemongrass mixture**; season with **pepper** and ¼ teaspoon **salt**. Heat 1 tablespoon **oil** in skillet over high. Add **shrimp** and **pineapple** and stir-fry until **shrimp** are pink, 1-2 minutes. Add **snow peas**, season with **salt** and **pepper** and cook until bright green, about 1 minute.



3. Prep ingredients




Halve **lime** and cut half into wedges. Squeeze remaining half into a small bowl. Cut **pineapple chunks** in half if large. Trim ends from **snow peas** and **scallion**. Thinly slice **scallion** on a diagonal.



6. Stir-fry

Fluff **rice** with a fork, remove **lemongrass stalk**, and divide between plates. Top **rice** with **stir-fry shrimp**, drizzle with **satay sauce** (reheat if necessary), and garnish with **scallion**. Serve remaining sauce on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866.228.4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**