

Kung Pao Shrimp

Cooking Instructions

This dish has 6 parts: Shrimp, Sauce, Veggies, Rice, Peanuts, and Red Pepper Flakes.

QuickThaw: QuickThaw Shrimp and Sauce by submerging well-sealed packages in water for 15–20 minutes. Rinse shrimp and pat dry.

Rice:

1. In a small pot, bring 1 3/4 cups water and 1/4 tsp salt, optional, to a boil.
2. Add rice and stir.
3. Cover, lower heat, and simmer approximately 18 minutes.
4. Fluff with a fork.

Shrimp, Sauce & Veggies:

1. In a large skillet over medium heat, add a little oil and sauté shrimp approximately 3–4 minutes, until opaque.
2. Set shrimp aside.
3. Increase heat to medium-high and add 2/3 cup water, veggies, and sauce.
4. Stir in as much of the red pepper flakes as you like.
5. Bring sauce to a boil and simmer approximately 7–15 minutes, until sauce thickens.
6. Toss shrimp back in and coat with sauce.
7. Serve over rice and sprinkle with peanuts.

Note: The sauce contains fresh ginger, which is fibrous. As a result, you may see a few ginger fibers in this dish.

Internal temp: 165°F.

Serving Suggestion: Side salad. Riesling.

Please Note: Cooking times are estimates and vary based on your actual stovetop, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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