



SIMPLE, FRESH FARM BOX MEALS

JAN 9, 2022

Simple recipes so we can eat well & support local agriculture

Chili Garlic Shrimp & Bok Choy

YOU'LL NEED

Chili Garlic Sauce

- 2 ½ tbs soy sauce
- 2 tbs toasted sesame oil
- 2 tbs chili garlic sauce
- 1 tbs honey
- 2 garlic cloves - fine mince

Sheet Pan

- Oil for brushing your baking sheet
- 1 lb large raw shrimp
- 2 - 4 heads Bok Choy - slice in half lengthwise
- 1 tbs toasted sesame oil
- Sesame seeds - garnish
- Sugar snap peas - sliced diagonally

ALL YOU HAVE TO DO

- Preheat oven to 400°F. Lightly brush a rimmed baking sheet with vegetable/canola oil.
- In a small mixing bowl, combine 2 tbs sesame oil, soy sauce, chili garlic sauce, honey, & garlic. Whisk until well combined.
- Toss most of the sauce with shrimp, then spread onto one half of the baking sheet. Reserve remaining sauce.
- Drizzle the Bok Choy with 1 tbs of sesame oil, then spread onto other half of the baking sheet.
- Bake for 10-13 minutes, until shrimp is cooked through and Bok Choy is tender.
- Drizzle Shrimp/Bok Choy with remaining sauce and broil for about a minute or so, until caramelized.
- Sprinkle with sesame seeds and sliced snap peas. Serve and enjoy!

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