



Shrimp Rice Bowl

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

This shrimp rice bowl is easy to prepare ahead of time and has so much great flavor. Serve on square Asian-inspired dinnerware with chopsticks for a gorgeous presentation.

Ingredients

- 1 cup soy sauce - ¼ cup hoisin sauce - 2 tablespoons honey - 2 tablespoons orange marmalade - 1 tablespoon chili paste - ½ pound cooked shrimp - 3 cups water - 2 cups uncooked jasmine rice - 2 tablespoons olive oil - 2 cups sugar snap peas - 1 orange bell pepper
- cut into 1/2-inch dice - 1 red bell pepper
- cut into 1/2-inch dice - 1 sweet onion
- cut into 1/2-inch dice - 4 cloves garlic
- minced - 2 teaspoons minced fresh ginger root - ¼ teaspoon sesame oil - 1 ½ teaspoons sesame seeds

Instructions

1. Whisk soy sauce
2. hoisin sauce
3. honey
4. orange marmalade
5. and chili paste together in a small bowl. Stir in shrimp
6. then cover and refrigerate for 1 hour. Bring water and rice to a boil in a saucepan over high heat. Reduce the heat to medium-low
7. cover
8. and simmer until rice is tender and all liquid has been absorbed
9. 20 to 25 minutes. When the rice is almost finished
10. heat oil in a large skillet or wok. Add snap peas
11. bell peppers
12. and onion and sauté until just beginning to soften
13. 2 to 3 minutes. Add marinated shrimp
14. garlic
15. ginger
16. and sesame oil; continue to cook until shrimp is heated through
17. 2 to 3 more minutes. Serve shrimp and vegetables over hot rice
18. sprinkled with sesame seeds.