



Shrimp with Marinated Broccoli on Jasmine Rice

🕒 30—40 Min   

Preparation

Ingredients 4 Portions

🔥 = Kotányi Produkte

500 g	Shrimp
300 g	Jasmine rice
1	Broccoli
2 piece	Green bell pepper
1 piece	Garlic clove
1 pinch	🔥 Pepper Black, Whole
1 tsp.	Black sesame seeds

For the marinade

1 piece	Garlic clove
4 tbsp.	Soy sauce
5 tbsp.	Sesame oil (or sunflower oil)
1 piece	Lime, squeezed
2 tbsp.	🔥 Curry Madras

- 1 Defrost the shrimp and remove the shells (if necessary). Prepare the jasmine rice according to the instructions on the packaging.
- 2 To make the marinade: Finely grate or crush a clove of garlic. Mix the garlic with the soy sauce, sesame oil, juice from 1 lime and Kotányi Curry Madras seasoning mix.
- 3 Add water to a large pan. Cut the broccoli into florets. Remove the core from the bell pepper and dice. Cut the clove of garlic into thin slices.
- 4 Blanch the broccoli florets in boiling water for 3–4 minutes. Plunge into ice-cold water so that they keep their color.
- 5 Heat a wok, add 2 tbsp. of sesame oil and the sliced garlic and fry briefly. Fry the broccoli and pepper for a few of minutes, use half the marinade to deglaze the pan and remove the vegetables from the pan.
- 6 Fry the shrimp in the same pan until they are nicely seared. Pour the rest of the marinade over the shrimp, quickly toss through and remove from the heat.
- 7 Dish the cooked rice up onto the plates with the wok-fried vegetables and shrimp and garnish with black sesame seeds.

