

Shrimp with Marinated Broccoli on Jasmine Rice

30–40 Min

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

Preparation

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.