

Shrimp & Mustard Green Laing

with Jasmine Rice

This delicious dish was inspired by the cuisine of the Bicol region of the Philippines. Usually containing fresh seafood, spicy chiles and coconut milk, traditional dishes from the area—like laing—are a wonderful balance of richness, sweetness and spice. In our recipe, you'll be using a bird's eye chile, aromatics and bagoong (a popular umami-rich condiment) to give this shrimp laing unforgettable flavor. Served with jasmine rice and peppery mustard greens, it blends tradition and seasonality in incredible new ways.



Ingredients

- 8 Ounces Peeled, Deveined Shrimp
 - $\frac{3}{4}$ Cup Jasmine Rice
 - 1 13.5-Ounce Can Coconut Milk
 - 3 Cloves Garlic
 - 1 Bunch Mustard Greens
 - 1 Green Bell Pepper
 - 1 Yellow Onion
 - 1 Bunch Cilantro
- Knick Knacks**
- 1 1-Inch Piece Ginger
 - 1 Tablespoon Bagoong
 - 1 Bird's Eye Chile

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/490

1



2



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic and ginger. Separate the stems and leaves of the mustard greens; discard the stems. Cut out and discard the stem, ribs and seeds of the bell pepper; thinly slice the bell pepper. Peel and thinly slice the onion. Pick the cilantro leaves off the stems; discard the stems. Halve the bird's eye chile lengthwise. (For a milder dish, leave the chile whole.)

3



Cook the onion & bell pepper:

While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **onion** and **bell pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.

4



Add the aromatics & mustard greens:

While the rice continues to cook, add the **garlic**, **ginger** and **bird's eye chile** to the pan of onion and bell pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Stir in the **mustard greens** and cook, stirring occasionally, 2 to 3 minutes, or until wilted.

5



Cook the shrimp:

To the pan of vegetables, add the **shrimp**, **coconut milk**, **bagoong** and **1/4 cup of water**. Reduce the heat to medium and simmer, stirring occasionally, 4 to 6 minutes, or until the shrimp are cooked through and the sauce has thickened. (Be careful not to boil the mixture, as the coconut milk may separate.) Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the rice and **shrimp laing** between 2 dishes. Garnish with the **cilantro**. Enjoy!