

Sheet Pan Shrimp & Edamame Rice

4 SERVINGS 25 MINUTES



INGREDIENTS

- 3 tbsps Soy Sauce
- 1 tbsp Cane Sugar
- 3 tbsps Sesame Oil (divided)
- 2 Carrot (large, peeled, diced)
- 1 tbsp Ginger (fresh, chopped)
- 340 grams Shrimp (peeled, deveined)
- 2 cups Frozen Edamame (thawed)
- 4 cups Kale Leaves (chopped)
- 4 1/2 cups Basmati Rice, Cooked
- 1 Lime (quartered, optional)

DIRECTIONS

- 01 With the rack in the middle position, preheat the oven to 425°F (220°C).
- 02 In a small bowl, combine the soy sauce, sugar and 1/3 of the oil. Set aside.
- 03 On a baking sheet lined with parchment paper, combine the carrot with the ginger and 1/3 of the oil. Bake for five minutes or until starting to brown.
- 04 Remove from the oven. Add the shrimp, edamame, kale, and the remaining oil. Mix well. Bake for another five to seven minutes.
- 05 Remove from the oven. Add the cooked rice and soy sauce mixture. Mix well. Bake for another five to seven minutes. Remove from the oven.
- 06 Divide the rice mixture evenly between plates and serve with a lime slice. Enjoy!

