



#### In your box

- 1 Shallot
- ½ oz. Crispy Rice Noodles
- 2 Green Onions
- 1 Green Bell Pepper
- ¾ cup Jasmine Rice
- 2 oz. Sweet Chili Sauce
- .406 fl. oz. Tamari Soy Sauce
- 2 tsp. Tomato Paste
- 3 oz. Pineapple Chunks

#### Customize It Options

- 8 oz. Shrimp
- 8 oz. Jumbo Shrimp
- 14 oz. Diced Chicken Thighs
- 16 oz. Shrimp—Double Portion
- No protein

\*Contains: wheat, soy

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Small Pot



## Sweet Chili Shrimp Rice Bowl

with pineapple and crispy rice noodles

NUTRITION per serving—Calories: 592, Carbohydrates: 92g, Fat: 14g, Protein: 24g, Sodium: 1562mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **16 oz. shrimp** or **jumbo shrimp**, follow same instructions, working in batches if necessary, until shrimp reaches minimum internal temperature.
- If using **diced chicken**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as shrimp in Steps 3 and 5, stirring occasionally in Step 3 until lightly browned, 4-6 minutes. Return to pan in Step 5 and cook until chicken reaches minimum internal temperature, 1-2 minutes.
- If cooking **without a protein**, omit Step 3 and beginning of Step 5, removing from burner as soon as sauce comes to a boil.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Cook the Rice

- Bring a small pot with **rice**, a pinch of **salt**, and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

### Prepare the Ingredients

- Stem, seed, remove ribs, and cut **green bell pepper** into ¼" dice.
- Peel and cut **shallot** into ¼" dice.
- Trim and slice white portions of **green onions** into ½" pieces. Thinly slice remaining green onions, keeping white and green portions separate.
- Pat **shrimp** dry.



3

### Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Working in batches, add **shrimp** to hot pan and cook on one side until browned, 2-3 minutes.
- Transfer shrimp to a plate. Keep pan over medium-high heat. *Shrimp will finish cooking in a later step.*



4

### Make the Sauce

- Add 1 Tbsp. **olive oil**, **shallot**, **green bell pepper**, **white portions of green onions**, and **pineapple** to hot pan. Cover, and stir occasionally until tender, 3-4 minutes.
- Stir in **tomato paste**, **soy sauce**, **sweet chili sauce**, ¼ cup **water**, and a pinch of **pepper** until combined. Bring to a boil.



5

### Finish the Dish

- Once boiling, add **shrimp** and **any accumulated juices** to pan. Stir occasionally until **sauce** coats shrimp and shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with shrimp mixture, and garnishing with **green portions of green onions** and **crispy rice noodles**. Bon appétit!