



In your box

- 8 oz. Cilantro Rice
- 1 oz. Hot Jalapeño Jelly
- 2 Tbsp. Coconut Panko
- ½ tsp. Cilantro Lime Pepper Salt
- 1 oz. Queso Fresco
- 5 oz. Corn Kernels

Customize It Options

- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets
- 16 oz. Double Portion-Shrimp

*Contains: milk, wheat, tree nuts (coconuts)

You will need

Salt, Pepper

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Coconut and Jalapeño Jelly Shrimp

with cilantro rice and queso fresco

NUTRITION per serving—Calories: 413, Carbohydrates: 58g, Sugar: 10g, Fiber: 3g, Protein: 23g, Sodium: 1667mg, Fat: 13g, Saturated Fat: 4g
 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

All cook times are approximate based on testing.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, cooking until shrimp reaches minimum internal temperature.
- If using **chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as shrimp in Steps 2 and 3, baking until chicken reaches minimum internal temperature, 18-22 minutes.
- If using **mahi-mahi**, pat dry and halve. Follow same instructions as shrimp in Steps 2 and 3, baking until mahi-mahi reaches minimum internal temperature, 18-22 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Add rice to half of provided tray and top with **corn**, ¼ tsp. **salt**, and a pinch of **pepper**.



2. Add the Shrimp

- Remove lid from **jalapeño jelly** jar and microwave until warm, 10-20 seconds
- Pat **shrimp** dry. Add shrimp to empty half of tray and top evenly with **seasoning blend**, jalapeño jelly, and **panko**.



3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 18-22 minutes.
- Carefully remove from oven. Top entire meal with **cheese**. Bon appétit!