



In your box

3 oz. Edamame
1 Lime
2 Green Onions
3 fl. oz. Boom Boom Sauce
1 tsp. Chile and Cumin Rub
.406 fl. oz. Tamari Soy Sauce
2 Heads of Baby Bok Choy
3 Tbsp. Cornstarch
¾ cup Jasmine Rice

Customize It Options

8 oz. Shrimp
12 oz. Diced Boneless Skinless
Chicken Breasts
12 oz. Mahi-Mahi Fillets

*Contains: eggs, soy

You will need

Olive Oil
Medium Non-Stick Pan, Small Pot,
3 Mixing Bowls



Staff Pick

Crispy Boom Boom Shrimp Rice Bowl

with edamame and bok choy

NUTRITION per serving—Calories: 968, Carbohydrates: 87g, Fat: 58g, Protein: 28g, Sodium: 1647mg.

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

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 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 **diced chicken**, follow same instructions as shrimp in Steps 2 and 3, stirring occasionally until golden brown and chicken reaches minimum internal temperature, 5-7 minutes.
- If using **mahi-mahi**, pat dry and cut into 2" pieces. Follow same instructions as shrimp in step 2 and 3, flipping occasionally until golden brown and mahi reaches a minimum internal temperature of 145 degrees, 5-7 minutes.

Minimum Internal Temperature

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



1

Cook the Rice

- Bring a small pot with **jasmine rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Stir in **edamame** and **soy sauce** until combined and heated through, 1-2 minutes.
- Remove from burner. Cover and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Remove any discolored outer leaves from **bok choy** and trim ends. Cut stems into ¼" slices and coarsely chop leaves.
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Pat **shrimp** dry.



3

Cook the Shrimp

- Place a medium non-stick pan over medium-high heat and add 4 Tbsp. **olive oil**. Heat oil, 1-2 minutes.
- While oil heats, gently combine **shrimp** and **cornstarch** in a mixing bowl until coated.
- Test oil temperature by adding a pinch of cornstarch to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Add shrimp to hot pan and cook undisturbed until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer cooked shrimp to another mixing bowl and toss or gently combine with **chile and cumin rub**. Wipe pan clean and reserve.



4

Cook the Vegetables

- Return pan used to cook shrimp to medium-high heat and add 1 tsp. **olive oil**.
- Add **bok choy** to hot pan and stir occasionally until starting to soften, 2-3 minutes.
- Add **white portions of green onions** and stir occasionally until softened, 1-2 minutes.
- Remove from burner.



5

Make Sauce and Finish Dish

- Combine **boom boom sauce** and **lime juice** in another mixing bowl.
- Plate dish as pictured on front of card, topping **rice** with **vegetables** and **shrimp**. Drizzle sauce (to taste) over bowl. Garnish meal with **green portions of green onions**. Squeeze **lime wedges** over bowl to taste. Bon appétit!