



In your box

- 1 fl. oz. Seasoned Rice Vinegar
- 5 oz. Edamame
- 🌶️ 2 tsp. Sriracha
- 8 oz. Carrot
- ¾ cup Jasmine Rice
- 1.26 oz. Mayonnaise
- 3 Tbsp. Cornstarch
- 2 Persian Cucumbers

Customize It Options

- 8 oz. Shrimp
- 14 oz. Extra Firm Tofu
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. Double Portion-Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: eggs, soy

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Crispy Shrimp Rice Bowl and Sriracha Aioli

with pickled carrots and cucumbers

NUTRITION per serving—Calories: 841, Carbohydrates: 96g, Sugar: 11g, Fiber: 10g, Protein: 31g, Sodium: 1740mg, Fat: 37g, Saturated Fat: 6g
 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

40-50 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. For this and **diced chicken**, follow same instructions as shrimp in Steps 3 and 4, cooking, stirring occasionally, until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **tofu**, line a plate with a paper towel. Cut tofu into 1" dice and place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Follow same instructions as shrimp in Steps 3 and 4, cooking, stirring occasionally, until tofu is golden brown, 6-8 minutes.



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.
- Stir in **edamame**. Cover, and cook, 2 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, pickle vegetables.



2. Pickle Vegetables and Make Aioli

- Trim **cucumber** and thinly slice into rounds.
- Peel **carrot**, and using peeler, shave into long ribbons. Discard top.
- In a mixing bowl, combine carrot ribbons, cucumber rounds, **rice vinegar**, and a pinch of **salt**. Set aside to pickle, at least 10 minutes.
- While vegetables pickle, in another mixing bowl, combine **mayonnaise** and **Sriracha**. Set aside.



3. Coat the Shrimp

- Pat **shrimp** dry. Season all over with a pinch of **salt**.
- Combine shrimp and **cornstarch** in another mixing bowl until shrimp is coated.



4. Cook the Shrimp

- Heat 3 Tbsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **shrimp**, **pickled vegetables**, and **Sriracha aioli** (to taste). Bon appétit!