



In your box

- 3 Tbsp. Cornstarch
- ½ oz. Pickled Ginger
- ½ tsp. Cilantro Lime Pepper Salt
- 6 oz. Trimmed Green Beans
- ¾ cup Jasmine Rice
- 2 Green Onions
- 1 oz. Roasted Peanuts
- .203 fl. oz. Tamari Soy Sauce
- 🔥 2 oz. Sweet Chili Sauce

Customize It Options

- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. Double Portion-Shrimp

*Contains: peanuts, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Small Pot, 2 Large Non-Stick Pans, Mixing Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



Crispy Sweet Chili Shrimp Rice Bowl

with green beans and roasted peanuts

NUTRITION per serving—Calories: 726, Carbohydrates: 91g, Sugar: 11g, Fiber: 6g, Protein: 27g, Sodium: 1865mg, Fat: 29g, 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	Cook Within	Difficulty Level	Spice Level
30-40 min.	3 days	Intermediate	Mild

Before you cook

All cook times are approximate based on testing.

- 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**, follow same instructions as 8 oz. shrimp.
- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Steps 2 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as shrimp in Step 4, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Rice

- Bring a small pot with **rice** and 1¼ 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

- Cut **green beans** into 2" pieces.
- Thinly slice **green onions**.
- Coarsely chop **peanuts**.
- Mince **pickled ginger**.
- Pat **shrimp** dry. In a mixing bowl, combine shrimp, a pinch of **salt**, and **cornstarch**. Toss or gently stir until coated evenly. Set aside.



3. Cook the Vegetables and Rice

- Spray a large non-stick pan generously with **cooking spray** and place over medium-high heat. Add **green beans** to hot pan and cook, 1 minute.
- Stir in ¼ cup **water** and **seasoning blend**. Cover, and cook until tender, 6-8 minutes.
- Uncover, and stir in half the **green onions** (reserve remaining for garnish). Cook until bright green, 1-2 minutes.
- Stir in **cooked rice** until heated through and rice starts to crisp, 3-4 minutes.
- Remove from burner. Cover and set aside.



4. Cook the Shrimp

- Heat 3 Tbsp. **olive oil** in another large non-stick pan over medium-high heat. Let oil heat, 3 minutes.
- After 3 minutes, add **shrimp** to hot pan and cook until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add **sweet chili sauce**, **soy sauce**, and a pinch of **salt**. Stir often until sauce is bubbling and coats shrimp, 1-2 minutes.
- *If too thick, add water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **vegetables and rice** with **shrimp, peanuts, ginger** (to taste), and remaining **green onions**. Bon appétit!