



In your box

- 2 Heads of Baby Bok Choy
- 5.6 fl. oz. Coconut Milk
- ½ cup Arborio Rice
- 4 tsp. Mirepoix Broth Concentrate
- 🔪 2 fl. oz. Thai Sweet Garlic and Ginger Sauce
- 2 Tbsp. Toasted Coconut
- 2 Green Onions

Customize It Options

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

*Contains: tree nuts (coconuts)

You will need

- Olive Oil, Salt
- Medium Pot, Medium Non-Stick Pan, Small Pot

Minimum Internal Protein Temperature

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

Classic Meal Kit



Garlic-Ginger Shrimp & Coconut Risotto

with sweet garlic and ginger sauce

NUTRITION per serving—Calories: 627, Carbohydrates: 68g, Sugar: 19g, Fiber: 5g, Protein: 22g, Sodium: 1678mg, Fat: 31g, Saturated Fat: 20g
 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
Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **green onions**

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. Follow same instructions as shrimp in Steps 4 and 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Follow same instructions as shrimp in Steps 4 and 5, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy** and trim ends. Cut stems into ¼" slices and coarsely chop leaves. Keep stems and leaves separate.
- Trim and thinly slice white portions of **green onions**. Thinly slice green portions of green onions on an angle. Keep white and green portions separate.
- Pat **shrimp** dry.



2. Start the Risotto

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**. Add **rice** and **white portions of green onions** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from small pot and **mirepoix broth** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



3. Finish the Risotto

- Add ½ cup **boiling water** from small pot and stir often until nearly all water is absorbed. Repeat this process, stirring often, 18-20 minutes.
- Taste *risotto as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be water left.*
- Stir in **coconut milk** until combined and bring to a boil. Once boiling, stir constantly until slightly thickened, 1-2 minutes.
- Remove from burner and stir in **green portions of green onions** (reserve a pinch for garnish) and ¼ tsp. **salt**. Cover and set aside.



4. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Working in batches if necessary, add **shrimp** to hot pan and cook undisturbed until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



5. Cook Vegetables and Finish Dish

- Add 1 tsp. **olive oil** and **bok choy stems** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Add **bok choy leaves** and stir constantly until leaves are wilted, 1-2 minutes.
- Stir in **shrimp, garlic and ginger sauce**, and ¼ tsp. **salt** until combined and heated through, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, topping **risotto** with shrimp-vegetable mixture and garnishing with **toasted coconut** and reserved **green portions of green onions**. Bon appétit!