



In your box

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

Customize It Options

- 8 oz. Shrimp
- 16 oz. Double Portion–Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: eggs, soy

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Crispy Boom Boom Shrimp Rice Bowl

with edamame and bok choy

NUTRITION per serving—Calories: 969, Carbohydrates: 87g, Sugar: 6g, Fiber: 6g, Protein: 28g, Sodium: 1647mg, Fat: 58g, Saturated Fat: 8g
 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

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**



1. Cook the Rice

- Bring a small pot with **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.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 3, tossing with **cornstarch** and frying, flipping occasionally, until chicken reaches minimum internal temperature, 5-7 minutes. Toss with **seasoning rub**.



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 **seasoning 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 with **green portions of green onions** and squeeze **lime wedges** over bowl to taste. Bon appétit!