



In your box

- 2 Garlic Cloves
- 1 tsp. Multicolor Sesame Seeds
- ½ cup Panko Breadcrumbs
- 2 Green Onions
- ¼ cup Tempura Mix
- 1 tsp. Sriracha
- 4 oz. Snow Peas
- 2 fl. oz. Garlic Sesame Sauce
- ¾ cup Jasmine Rice

Customize It Options

- 8 oz. Shrimp
- 8 oz. Scallops
- 16 oz. Double Portion Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

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

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Fried Sesame Shrimp

with snow pea stir fry and rice

NUTRITION per serving—Calories: 781, Carbohydrates: 101g, Sugar: 7g, Fiber: 5g, Protein: 25g, Sodium: 1830mg, Fat: 30g, 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

25-35 min.

Cook Within

3 days

Difficulty Level

Expert

Spice Level

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, working in batches if necessary.
- If using **scallops**, follow same instructions as shrimp in Steps 2, 3, and 4, cooking until scallops reach minimum internal temperature, 1-2 minutes per side. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*
- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 2, 3, and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 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, 15-18 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2. Prepare Ingredients and Make Sauce

- Trim ends off **snow peas** and cut into 1" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- In a mixing bowl, combine **garlic sesame sauce** and **Sriracha** (to taste). Set aside.
- Pat **shrimp** dry.



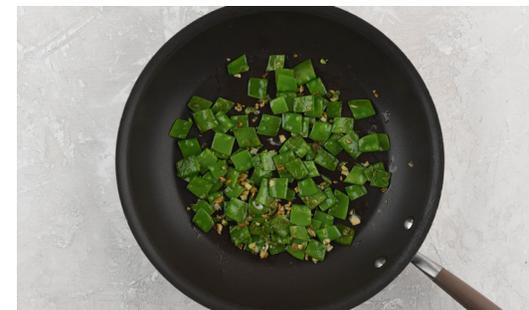
3. Coat the Shrimp

- In another mixing bowl, add **tempura mix**, ¼ cup **water**, and **sesame seeds**. Stir until a thin batter forms, like pancake batter.
- Add **shrimp** to bowl with batter and gently stir to coat.
- Place **panko** on a plate. Transfer shrimp to plate with panko and flip until coated, pressing gently to adhere.



4. Cook the Shrimp

- Line a plate with a paper towel.
- Heat 3 Tbsp. **olive oil** in a medium non-stick pan over high heat. Let oil heat, 5 minutes.
- After 5 minutes, test oil temperature by adding a pinch of **batter** to it. It should sizzle gently. If it browns immediately, let oil cool. If it doesn't brown, increase heat.
- Carefully place **shrimp** in hot oil and cook until shrimp are golden brown and reach a minimum internal temperature of 145 degrees, 2-4 minutes per side.
- Remove shrimp to towel-lined plate.



5. Cook Stir-Fry and Finish Dish

- Place a large non-stick pan over medium-high heat with 2 tsp. **olive oil**.
- Add **snow peas**, **garlic**, and **white portions of green onions** to hot pan. Stir occasionally until vegetables are tender, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with stir-fry, **shrimp**, **green portions of green onions**, and **sauce**. Bon appétit!