



In your box

- 1 Romaine Heart
- 1 Persian Cucumber
- 3 oz. Matchstick Carrots
- 1 oz. Teriyaki Glaze
- 3 oz. Edamame
- 3 oz. Pan Asian Dressing
- ½ oz. Roasted Peanuts
- 2 Salad Shell Tortillas

Customize It Options

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

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
- Baking Sheet, Mixing Bowl, 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



Shrimp Teriyaki Salad

with tortilla salad bowl

NUTRITION per serving—Calories: 710, Carbohydrates: 59g, Sugar: 19g, Fiber: 8g, Protein: 29g, Sodium: 1827mg, Fat: 42g, Saturated Fat: 7g
 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

20-30 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **350 degrees**. Let preheat, at least 10 minutes

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 and 3, 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 **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Make the Tortilla Bowls

- Wrap **tortillas** in a damp paper towel and microwave, 20 seconds.
- Make two loosely-packed, softball-sized foil balls, each about 5-6" in diameter. Place foil balls on a baking sheet and lay a tortilla over each.
- Bake in hot oven until golden brown and crispy, 8-10 minutes.
- Remove from oven and let cool, 8-10 minutes.
- While taco bowls bake, prepare ingredients.



2. Prepare the Ingredients

- Trim **cucumber** and cut into ¼" dice.
- Hold **romaine heart** at root end and chop coarsely.
- Coarsely chop **peanuts**.
- Pat **shrimp** dry.



3. Start the Shrimp Mixture

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp** to hot pan and cook until opaque and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.



4. Finish the Shrimp Mixture

- Add **edamame** and 2 Tbsp. **water** to hot pan. Stir occasionally until edamame is heated through, 2-3 minutes.
- Top with **teriyaki glaze** and **peanuts**. Remove from burner.



5. Build Salad and Finish Dish

- In a mixing bowl, toss or gently combine **carrots**, **cucumber**, and **dressing**.
- Plate dish as pictured on front of card, filling **tortilla bowl** with **romaine**, carrot-cucumber-dressing mixture, then **shrimp mixture**. Bon appétit!