



In your box

- .406 fl. oz. Soy Sauce
- 2 oz. Sweet Chili Sauce
- 2 tsp. Tomato Paste
- 3 oz. Pineapple Chunks
- 1 Shallot
- ½ oz. Crispy Rice Noodles
- 1 Green Bell Pepper
- ¾ cup Jasmine Rice
- 2 Green Onions

Customize It Options

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

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, Pepper
- Small Pot, 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



Sweet Chili Shrimp Rice Bowl

with pineapple and crispy rice noodles

NUTRITION per serving—Calories: 593, Carbohydrates: 92g, Sugar: 18g, Fiber: 5g, Protein: 24g, Sodium: 1564mg, Fat: 14g, Saturated Fat: 3g
 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

Easy

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**

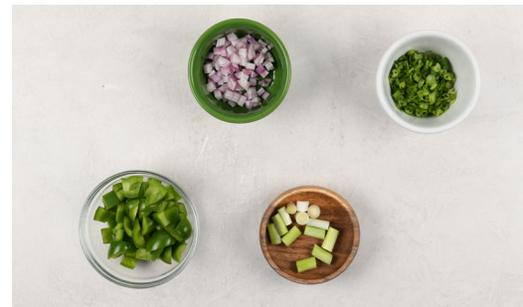
Customize It Instructions

- 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 and 3, cooking until scallops reach minimum internal temperature, 1-2 minutes per side.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 3, 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 the Ingredients

- Stem, seed, remove ribs, and cut **green bell pepper** into ¼" dice.
- Trim and slice white portions of **green onions** into ½" pieces. Thinly slice remaining green portions of green onions, keeping white and green portions separate.
- Peel and cut **shallot** into ¼" dice.
- Pat **shrimp** dry.



3. Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Working in batches, add **shrimp** to hot pan and cook on one side until browned, 2-3 minutes.
- Transfer shrimp to a plate. *Shrimp will finish cooking in a later step.* Keep pan over medium-high heat.



4. Make the Sauce

- Add 1 Tbsp. **olive oil**, **shallot**, **green bell pepper**, **white portions of green onions**, and **pineapple** to hot pan. Cover, and stir occasionally until tender, 3-4 minutes.
- Uncover, and stir in **tomato paste**, **soy sauce**, **sweet chili sauce**, ¼ cup **water**, and a pinch of **pepper** until combined. Bring to a boil.



5. Finish Shrimp and Finish Meal

- Once boiling, add **shrimp** and any accumulated juices to hot pan. Stir occasionally until **sauce** coats shrimp and shrimp reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with shrimp mixture and garnishing with **green portions of green onions** and **crispy rice noodles**. Bon appétit!