



In your box

- 1 tsp. Multicolor Sesame Seeds
- 3 oz. Edamame
- ½ fl. oz. Soy Sauce
- 🔪 1 fl. oz. Boom Boom Sauce
- 2 oz. Roasted Red Peppers
- 🔪 2 oz. Sweet Chili Sauce
- 8½ oz. Cooked Jasmine Rice
- 2 Tbsp. Toasted Coconut

Customize It Options

- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. 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
- Mixing Bowl

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.

Oven-Ready



Sweet Chili Coconut Shrimp

with bell pepper and edamame rice

NUTRITION per serving—Calories: 580, Carbohydrates: 65g, Sugar: 11g, Fiber: 4g, Protein: 26g, Sodium: 1640mg, Fat: 25g, Saturated Fat: 6g
 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

Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until no pink remains and steak reaches minimum internal temperature, 13-15 minutes. Rest, 3 minutes.



1. Prepare the Rice

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from packaging.
- Place **rice** in one side of provided tray.



2. Add the Shrimp

- Pat **shrimp** dry. Place shrimp in empty side of tray and top with 1 tsp. **olive oil**.
- Top **rice** with **edamame**, **roasted red peppers**, and 2 tsp. **olive oil**.



3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 15-20 minutes.
- Carefully remove tray from oven. Combine **sweet chili sauce** and **boom boom sauce** in a mixing bowl.
- Top shrimp with sweet chili-boom boom sauce (to taste) and **coconut**. Stir **rice** and **vegetables** to combine, then top with **soy sauce** and **sesame seeds**. Bon appétit!