



# Garlic Butter Shrimp

WITH LEMON RICE PILAF AND PEAS

Oven-Ready



## Prep & Cook Time

25-35 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil  
Microwave-Safe Bowl

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Ingredients

8 oz. Precooked Rice Pilaf  
4 oz. Coin Cut Carrots  
2 tsp. Mirepoix Broth Concentrate  
1 oz. Light Cream Cheese  
.14 oz. Lemon Juice  
3 oz. Peas  
.8 oz. Lemon Garlic Butter  
½ oz. Crispy Fried Onions

## Customize It Options

8 oz. Shrimp  
10 oz. Steak Strips  
10 oz. Diced Boneless Skinless  
Chicken Breasts

## 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.

View nutritional information at [www.homechef.com/19724](http://www.homechef.com/19724)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

## Before You Cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as shrimp in Step 2 and 3, baking uncovered until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **steak strips**, pat dry and coarsely chop. Follow same instructions as shrimp in Step 2 and 3, baking uncovered until steak strips reach minimum internal temperature, 12-14 minutes. Rest, 3 minutes.



### 1. Start the Rice

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- In a microwave-safe bowl, combine **carrots** and 1 Tbsp. **water**. Cover with a damp paper towel and microwave, 3 minutes.
- Combine **rice**, 1 Tbsp. water, carrots (no need to drain), **peas**, and 1 tsp. **olive oil** in provided tray.
- Spread into a single layer. Top with dollops of **cream cheese**. Cream cheese will melt as meal bakes.
- Bake uncovered in hot oven, 10 minutes.



### 2. Add the Shrimp

- Carefully remove from oven. Stir in **lemon juice**, **mirepoix base**, and **butter**.
- Drain **shrimp** thoroughly, and pat dry. Place shrimp on **rice**. Tray will be hot! Use a utensil.



### 3. Bake the Meal

- Bake again uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 16-18 minutes.
- Carefully remove tray from oven. Stir to combine. To serve, garnish with **crispy onions**. Bon appétit!