



In your box

- 2 Green Onions
- 2 fl. oz. Thai Sweet Garlic and Ginger Sauce
- 4 tsp. Mirepoix Broth Concentrate
- ½ cup Arborio Rice
- 5.6 fl. oz. Coconut Milk
- 2 Heads of Baby Bok Choy

Customize It Options

- 8 oz. Shrimp
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 16 oz. Double Portion Shrimp
- 10 oz. Ground Turkey

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 Pot, Medium Non-Stick Pan, Small Pot

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



Garlic-Ginger Shrimp & Coconut Risotto

with bok choy and green onions

NUTRITION per serving—Calories: 600, Carbohydrates: 70g, Sugar: 20g, Fiber: 4g, Protein: 22g, Sodium: 1850mg, Fat: 27g, Saturated Fat: 17g
 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
40-50 min.

Cook Within
3 days

Difficulty Level
Intermediate

Spice Level
Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a small pot
- Shake **coconut milk** well before opening can.
- 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 **ground turkey**, follow same instructions as shrimp in Step 4, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as shrimp in Step 4, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Step 4, breaking up burger until heated through, 6-8 minutes.



1. Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy** and trim ends. Cut stems into $\frac{1}{4}$ " slices and coarsely chop leaves. Keep stems and leaves separate.
- Trim and thinly slice white portions of **green onions**. Thinly slice green portions of green onions on an angle. Keep white and green portions separate.
- Pat **shrimp** dry.



2. Start the Risotto

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**.
- Add **rice** and **white portions of green onions** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add $\frac{1}{2}$ cup **boiling water** from small pot, **mirepoix base**, and **coconut milk** to pot with rice. *Rice should just be covered by water.* Stir often until coconut milk has melted and nearly all liquid is absorbed.



3. Finish the Risotto

- Add $\frac{1}{2}$ cup **boiling water** from small pot and stir often until nearly all water is absorbed. Repeat this process, stirring often, 18-20 minutes.
- *Taste risotto as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be water left.*
- Remove from burner and stir in **green portions of green onions** (reserve a pinch for garnish) and $\frac{1}{4}$ tsp. **salt**. Cover and set aside.



4. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Working in batches if necessary, add **shrimp** to hot pan and cook undisturbed until shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



5. Cook Vegetables and Finish Dish

- Add 1 tsp. **olive oil** and **bok choy stems** to hot pan. Stir occasionally until lightly browned, 2-3 minutes.
- Add **bok choy leaves** and stir constantly until leaves are wilted, 1-2 minutes.
- Stir in **shrimp, garlic and ginger sauce** (to taste), and a pinch of **salt** until combined and heated through, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, topping **risotto** with shrimp-vegetable mixture and garnishing with reserved **green portions of green onions**. Bon appétit!