



Spicy Gochujang Honey Shrimp

OVER GARLIC GINGER RICE

Express Plus



Prep & Cook Time

15-20 MIN

Cook Within

3 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt
Medium Pot, Mixing Bowl,
Large Non-Stick Pan

Ingredients

- 1/2 fl. oz. Hot Honey
 - 1 oz. Cashews
 - 1 Tbsp. Cornstarch
 - 6 oz. Pepper, Onion & Pea Medley
 - 2 tsp. Minced Ginger
 - 2 Green Onions
 - 2 tsp. Gochujang Red Pepper Paste
 - 1/2 tsp. Multicolor Sesame Seeds
 - 2.88 oz. Minute Rice
- Customize It Options**
- 8 oz. Shrimp
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 16 oz. Double Portion Shrimp

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/20228

*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, sesame, 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.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **shrimp** dry. Place shrimp and **cornstarch** in a mixing bowl and gently combine until shrimp are completely coated.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 1 and 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



2. Start the Shrimp and Vegetables

- Heat 1 Tbsp. **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.
- Remove shrimp to a plate. Keep pan over medium-high heat.
- Add 1 tsp. olive oil and **pepper, onion & pea medley** to hot pan. Stir occasionally until almost tender, 4-6 minutes.
- While vegetables cook, continue recipe.



4. Make Sauce and Finish Dish

- Add **shrimp** to hot pan with **vegetables** and stir to combine.
- Stir in **gochujang** (to taste), **hot honey** (to taste), ¼ tsp. **salt**, and 2 Tbsp. **water** until combined and coated. Bring to a boil.
- Once boiling, remove from burner.
- Plate dish as pictured on front of card, topping **rice** with shrimp and vegetables and garnishing with **sesame seeds, cashews**, and **green portions of green onions**. Bon appétit!



3. Cook the Rice

- Place a medium pot over medium heat.
- Add 1 tsp. **olive oil, ginger**, and **white portions of green onions** to hot pot. Stir often until aromatic, 30-60 seconds.
- Add **rice**, 1 cup **water**, and ¼ tsp. **salt**. Bring to a boil.
- Once boiling, reduce to a simmer. Cover, and cook until water is absorbed, 5-7 minutes.
- Remove from burner, cover, and set aside. Rest, 5 minutes.