



In your box

- 5.47 oz. Long Grain White Rice
- 2 fl. oz. Ponzu with Lime
- .84 oz. Mayonnaise
- 2 Garlic Cloves
- 2 tsp. Minced Ginger
- 2 Green Onions
- 1 Jalapeño Pepper
- 1 Red Bell Pepper
- 2 Tbsp. Cornstarch
- Customize It Options**
- 8 oz. Shrimp
- 12 oz. Boneless Skinless Chicken Breasts
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Portion Shrimp

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, 2 Mixing Bowls, 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



Crispy Pepper Shrimp

with ponzu sauce

NUTRITION per serving—Calories: 750, Carbohydrates: 82g, Sugar: 9g, Fiber: 4g, Protein: 22g, Sodium: 1610mg, Fat: 36g, Saturated Fat: 5g
 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

Intermediate

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**



1. Cook the Rice

- Bring a small pot with **rice** and 1¼ 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 covered.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Trim and thinly slice white portions of **green onions**. Thinly slice remaining green onions on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Stem **jalapeño**, seed, remove ribs, and cut into ¼" dice. *Wash hands and cutting board after working with jalapeño.*
- Pat **shrimp** dry. Combine shrimp, **cornstarch**, and a pinch of **pepper** in a mixing bowl until completely coated. Set aside.

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 2 and 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **whole chicken breasts**, on a separate cutting board, cut into 1" dice. Follow same instructions as above.



3. Make the Sauce

- In another mixing bowl, whisk or vigorously stir **mayonnaise**, **ponzu**, and a pinch of **pepper** until combined. *For a smoother sauce, place mayonnaise in bowl first, then slowly stir in ponzu.* Set aside.



4. Cook the Vegetables

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **red bell pepper**, **jalapeño** (to taste), and **white portions of green onions** to hot pan. Stir occasionally until lightly charred, 3-5 minutes.
- Add **garlic** and **ginger**. Stir often until fragrant, 1-2 minutes.
- Remove from burner. Transfer vegetables to a plate. Wipe pan clean and reserve.



5. Cook Shrimp and Finish Dish

- Return pan used to cook vegetables to medium-high heat and add 3 Tbsp. **olive oil**.
- Add **shrimp** to hot oil and flip occasionally until crisp and shrimp reach a minimum internal temperature of 145 degrees, 3-4 minutes.
- Stir in **vegetables** and a pinch of **salt** until combined and warmed through. Remove from burner.
- Plate dish as pictured on front of card, placing shrimp and vegetables on **rice** and topping with **sauce**. Garnish with **green portions of green onions**. Bon appétit!