



# Crispy Pepper Shrimp

WITH PONZU SAUCE

Classic



**Prep & Cook Time**

25-35 MIN

**Cook Within**

3 DAYS

**You Will Need**

Olive Oil, Salt, Pepper  
Small Pot, 2 Mixing Bowls,  
Large Non-Stick Pan

**Ingredients**

- 2 fl. oz. Ponzu Sauce
  - 5.47 oz. Long Grain White Rice
  - 2 Garlic Cloves
  - 2 tsp. Minced Ginger
  - 2 Green Onions
  - 🌶️ 1 Jalapeño Pepper
  - 2 Tbsp. Cornstarch
  - .84 oz. Mayonnaise
  - 1 Red Bell Pepper
- Customize It Options**
- 8 oz. Shrimp
  - 8 oz. Scallops
  - 16 oz. Double Portion Shrimp

**Difficulty Level**

INTERMEDIATE

**Spice Level**

MILD

**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/21922](http://www.homechef.com/21922)

\*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.

- If using any 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, continue recipe.

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **scallops**, follow same instructions as shrimp in Steps 2 and 5, cooking until scallops reach minimum internal temperature, 1-2 minutes per side.



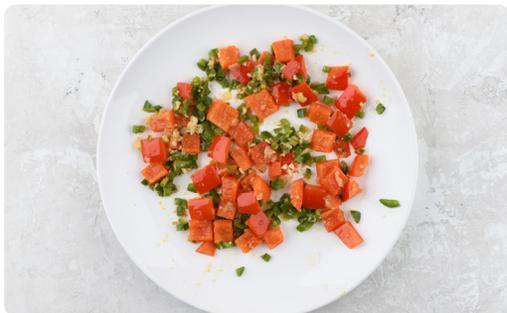
### 2. Prepare the Ingredients

- 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 portions of 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.



### 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 pan 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!