



# Dynamite Shrimp Rice Bowl

WITH SPICY BOOM BOOM SAUCE

Oven-Ready



**Prep & Cook Time**  
25-35 MIN

**Cook Within**  
3 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper

**Difficulty Level**  
EASY

**Spice Level**  
MEDIUM

### Ingredients

- .203 fl. oz. Soy Sauce
  - ½ oz. Seasoned Rice Vinegar
  - 3 oz. Edamame
  - ½ tsp. Multicolor Sesame Seeds
  - ½ tsp. Cilantro Lime Pepper Salt
  - 4 oz. Slaw Mix
  - 1 oz. Wonton Strips
  - 2.88 oz. Minute Rice
  - 2 fl. oz. Boom Boom Sauce
- Customize It Options**
- 8 oz. Shrimp
  - 12 oz. Impossible Burger

### 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/22538](http://www.homechef.com/22538)

\*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.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as shrimp in Steps 2 and 3, breaking up into small pieces and baking uncovered in hot oven until burger reaches minimum internal temperature, 17-20 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice**,  $\frac{3}{4}$  cup **water**, **edamame**, **slaw mix**, **cilantro lime pepper salt**, and a pinch of **salt** and **pepper** in provided tray. Spread into an even layer.



### 2. Add the Shrimp

- Drain **shrimp** thoroughly and pat dry. Place shrimp on **rice mixture** and top with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.



### 3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 20-22 minutes.
- Carefully remove from oven. Stir in **rice vinegar** and **soy sauce**.
- To serve, garnish with **boom boom sauce** (to taste), **wonton strips**, and **sesame seeds**. Bon appétit!