



Bang Bang Shrimp Bowl

WITH SUGAR SNAP PEAS

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

Ingredients

6 oz. Snap Peas
5.47 oz. Long Grain White Rice
1 Lime
½ oz. Crispy Fried Onions
2 Green Onions
1 fl. oz. Boom Boom Sauce
.406 fl. oz. Soy Sauce
1 Tbsp. Cornstarch
Customize It Options
8 oz. Shrimp
10 oz. Steak Strips
10 oz. Diced Boneless Skinless
Chicken Breasts
10 oz. Diced Chicken Thighs
16 oz. Double Portion Shrimp

View nutritional information at www.homechef.com/23194

*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**

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** or **diced chicken thighs**, follow same instructions as shrimp in Steps 2 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Follow same instructions as shrimp in Steps 2 and 4, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Rice

- Bring a small pot with **rice** and 1¼ cups **water** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner. Stir in **white portions of green onions** (prepared in a later step) and set aside.
- While rice cooks, continue recipe.



2. Prepare Ingredients and Make Sauce

- If desired, pull strings from **snap peas**. *If string is hard to find and remove, make a very thin cut lengthwise along the string.* Thinly slice snap peas on an angle.
- Halve **lime** and juice. Combine 2 tsp. lime juice and **soy sauce** in a mixing bowl. Set aside.
- Thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **shrimp** dry. Add shrimp and **cornstarch** to another mixing bowl. Toss until coated. Set aside.



3. Cook the Snap Peas

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **snap peas** to hot pan and stir occasionally until tender, 6-8 minutes.
- Remove from burner. Transfer peas to a plate. Reserve pan; no need to wipe clean.



4. Cook the Shrimp

- Return pan used to cook peas to medium-high heat and add 2 Tbsp. **olive oil**. Add **shrimp** to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **shrimp**, **soy-lime mixture**, and **snap peas**. Garnish with **boom boom sauce** (to taste), **green portions of green onions**, and **crispy onions**. Bon appétit!