



# Sweet Chili Shrimp Rice Bowl

WITH GREEN BEANS AND ROASTED PEANUTS

Meal Kit



### Prep & Cook Time

30-40 MIN

### Cook Within

3 DAYS

### You Will Need

Olive Oil, Salt, Cooking Spray  
Small Pot, 2 Large Non-Stick  
Pans, Mixing Bowl

### Ingredients

2 fl. oz. Sweet Chili Sauce  
.203 fl. oz. Soy Sauce  
1 oz. Roasted Peanuts  
5.47 oz. Long Grain White Rice  
½ tsp. Cilantro Lime Pepper Salt  
2 Tbsp. Cornstarch  
6 oz. Trimmed Green Beans  
2 Green Onions  
½ oz. Pickled Ginger

### Customize It Options

8 oz. Shrimp  
12 oz. Impossible Burger  
12 oz. Boneless Skinless Chicken  
Breasts  
10 oz. Diced Boneless Skinless  
Chicken Breasts  
16 oz. Double Portion Shrimp

### Difficulty Level

EXPERT

### Spice Level

NOT SPICY

### 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/23505](http://www.homechef.com/23505)

\*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**

### 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 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **whole chicken breasts**, pat dry, and on a clean cutting board, cut into 1" dice. Follow same instructions as above.
- If using **Impossible burger**, skip coating with cornstarch. Follow same instructions as shrimp in Step 4, breaking up until burger is heated through, 4-6 minutes.



### 2. Prepare the Ingredients

- Cut **green beans** into 2" pieces.
- Coarsely chop **peanuts**.
- Mince **pickled ginger**.
- Thinly slice **green onions**.
- Pat **shrimp** dry. In a mixing bowl, combine shrimp and **cornstarch**. Toss or gently stir until coated evenly. Set aside.



### 4. Cook the Shrimp

- Place another large non-stick pan over medium-high heat and add 3 Tbsp. **olive oil**. Let oil heat, 3 minutes.
- Add **shrimp** to hot pan and cook until shrimp are pink and reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add **sweet chili sauce**, **soy sauce**, and a pinch of **salt**. Stir often until sauce is bubbling and coats shrimp, 1-2 minutes.
- *If too thick, add **water**, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.



### 1. Start 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 and set aside.
- While rice cooks, continue recipe.



### 3. Finish the Rice

- Spray a large non-stick pan generously with **cooking spray** and place over medium heat. Add **green beans** to hot pan and cook, 1 minute.
- Stir in ¼ cup **water** and **cilantro lime pepper salt**. Cover and cook until tender, 6-8 minutes.
- Uncover, and stir in half the **green onions** (reserve remaining for garnish). Cook until bright green, 1-2 minutes.
- Stir in cooked **rice** until heated through, 2-3 minutes.
- Remove from burner. Cover and set aside.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **shrimp**, **peanuts**, **ginger** (to taste), and remaining **green onions**. Bon appétit!