



# Sweet Chili Coconut Shrimp

WITH BELL PEPPER AND EDAMAME RICE

Oven-Ready



### Prep & Cook Time

25-35 MIN

### Cook Within

3 DAYS

### You Will Need

Olive Oil  
Mixing Bowl

### Difficulty Level

EASY

### Spice Level

MEDIUM

### Ingredients

- 2 Tbsp. Sweetened Flaked Coconut
- 8 oz. Shrimp
- 2 oz. Roasted Red Peppers
- 3 oz. Edamame
- 1 tsp. Multicolor Sesame Seeds
- 1 fl. oz. Boom Boom Sauce
- 2 oz. Sweet Chili Sauce
- 8 oz. Cooked White Rice
- 4 fl. oz. Tamari Soy Sauce

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/33900](http://www.homechef.com/33900)

\*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with silver tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes



### 1. Prepare the Rice

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Transfer to provided tray and add **edamame**, **red peppers**, and 2 tsp. **olive oil**. Stir to combine and push to one side of tray.



### 2. Add the Shrimp

- Drain **shrimp** thoroughly and pat dry. Place shrimp in empty side of tray and top with 1 tsp. **olive oil**.



### 3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 15-20 minutes.
- While meal bakes, in a mixing bowl, combine **sweet chili sauce** and **boom boom sauce** (to taste).
- Carefully remove tray from oven.
- Stir sauce mixture into shrimp until coated and top with **coconut**. Stir **soy sauce** into rice and top with **sesame seeds**.
- To serve, top rice with shrimp. Bon appétit!