



#### In your box

2 tsp. Chopped Ginger  
2 Green Onions  
½ cup Jasmine Rice  
6 oz. Snap Peas  
8 oz. Shrimp  
5 ½ fl. oz. Tomato Juice  
1 fl. oz. Ponzu Sauce  
½ oz. Honey  
1 tsp. Miso Paste  
2 tsp. Sriracha

Quick 'n Easy

## Shrimp with Tiger Sauce and charred snap peas

NUTRITION per serving—Calories: 450, Carbohydrates: 62g, Fat: 10g, Protein: 22g, Sodium: 1721mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**3 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**



## 🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **ginger, green onions**



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### Cook the Rice

- Bring a small pot with **rice** and 1 cup **water** to a boil.
- Reduce heat to low, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, prepare ingredients.



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### Prepare the Ingredients

- Remove strings from **snap peas**, if necessary.
- Trim and thinly slice **green onions** on an angle.
- Pat **shrimp** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



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### Sear the Shrimp

- Place a medium non-stick pan over high heat.
- Add 2 tsp. **olive oil** and **shrimp** to hot pan. Cook undisturbed until shrimp are charred, 1-2 minutes.
- Transfer shrimp to a plate. *Shrimp will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



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### Cook the Snap Peas

- Return pan used to sear shrimp to medium-high heat.
- Add 1 tsp. **olive oil** and **snap peas** to hot pan. Cook until snap peas start to blister, 1-2 minutes.
- Stir in half the **ginger** (reserve remaining for sauce) and cook 30 seconds.
- Season with a pinch of **salt** and **pepper**. Remove snap peas to a plate. *Cooking snap peas so quickly helps them retain their vibrant color and crunch.*
- Reserve pan; no need to wipe clean.



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### Finish Shrimp and Tiger Sauce

- Return pan used to cook snap peas to high heat. Add 1 tsp. **olive oil**, remaining **ginger**, and half the **green onions** (reserve remaining for garnish) to hot pan and cook 30 seconds.
- Stir in **tomato juice, ponzu, honey, and miso** and cook until slightly thickened, 2-3 minutes.
- Return **shrimp and any accumulated juices** to pan and cook until shrimp is glazed and reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Add **Sriracha** (to taste) and a pinch of **salt**.
- Plate dish as pictured on front of card, garnishing with remaining green onions. Bon appétit!