



In your box

¼ oz. Cilantro
2 Garlic Cloves
¾ cup Jasmine Rice
2 Heads of Baby Bok Choy
1 Lime
8 oz. Shrimp
3 oz. Matchstick Carrots
1 ½ fl. oz. Sweet Chili Sauce
½ fl. oz. Honey
.20 fl. oz. Tamari Soy Sauce



Sweet Chili Garlic Shrimp

with bok choy stir-fry and jasmine rice

NUTRITION per serving—Calories: 510, Carbohydrates: 90g, Fat: 6g, Protein: 21g, Sodium: 1683mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
3 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, Large 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: **cilantro, garlic**



1

Cook the Rice

- Bring a small pot with **rice**, 1½ cups **water**, and a pinch of **salt** to a boil over high heat. Cover, reduce heat to low, and cook until rice is tender, 18-20 minutes.
- Remove from burner.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy**. Trim ends and remove leaves. Cut stems into ¼" slices and coarsely chop leaves.
- Mince **cilantro**, leaves and stems.
- Mince **garlic**.
- Zest and halve **lime**. Quarter one half and juice remaining half.
- Pat **shrimp** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Transfer shrimp to a plate.
- Reserve pan; no need to wipe clean.



4

Cook the Vegetables

- Return pan used to cook shrimp to medium-high heat. Add 1 tsp. **olive oil** and **bok choy stems** to hot pan. Stir often until stems just begin to soften, 6-8 minutes.
- Add **bok choy leaves**, **matchstick carrots**, half the **cilantro** (reserve remaining for garnish), and half the **garlic** (reserve remaining for sauce). Stir constantly until leaves just begin to wilt, 30-60 seconds.
- Remove to a plate and season with ¼ tsp. **salt** and a pinch of **pepper**.
- Reserve pan; no need to wipe clean.



5

Make the Sauce

- Return pan used to cook vegetables to medium-high heat.
- Add **sweet chili sauce**, **honey**, **tamari soy sauce**, remaining **garlic**, and 2 tsp. **lime juice**. Bring to a simmer and stir occasionally until reduced to a honey-like consistency, 2-4 minutes.
- Return **shrimp** and **any accumulated juices** to pan. Stir constantly until shrimp are coated in glaze.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with remaining **cilantro** and 1 tsp. **lime zest**. Squeeze **lime wedges** over meal to taste. Bon appétit!