Firecracker Shrimp
with mandarin oranges and jasmine rice

NUTRITION per serving–
Calories: 646, Carbohydrates: 91g, Fat: 19g, Protein: 22g, Sodium: 1684mg.
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: Spicy

In your box

2 Green Onions
¾ cup Jasmine Rice
1 Red Fresno Chile
4 oz. Mandarin Oranges in Juice
8 oz. Shrimp
2 oz. Water Chestnuts
3 fl. oz. Teriyaki Glaze
3 tsp. Sriracha

CONTAINS wheat, soy, shellfish (shrimp)
Cook the Rice
• Bring a small pot with rice and 1½ cups water to a boil over medium-high heat.
• Cover, reduce heat to low, and simmer until rice is tender, 18-20 minutes.
• Remove from burner.
• While rice cooks, prepare ingredients.

Prepare the Ingredients
• Trim and cut white portions of green onions into 1” lengths. Thinner slices green portions.
• Slice Fresno chile into thin rounds. Discard seeds if you prefer less spice. Be sure to wash hands and cutting board after prepping.
• Drain mandarin oranges and reserve juice.
• Pat shrimp dry.

Sear the Shrimp
• Place a medium non-stick pan over medium-high heat and add 2 Tbsp. olive oil. Add shrimp to hot pan and cook until browned, 1-2 minutes per side.
• Transfer shrimp to a plate. Shrimp will finish cooking in a later step.
• Reserve pan; no need to wipe clean.

Make the Sauce
• Return pan used to sear shrimp to medium-high heat and add 2 tsp. olive oil. Add white portions of green onions and water chestnuts. Stir often until lightly browned, 1-2 minutes.
• Add Fresno chile (to taste) and cook until fragrant, 30-60 seconds.
• Add reserved mandarin orange juice, teriyaki glaze, and Sriracha. (Add one Sriracha packet for “one pepper” spice, two for two, etc.) Bring to a boil. Return shrimp to pan and cook until shrimp reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.

Finish the Dish
• Remove from burner.
• Gently stir in green portions of green onions and oranges.
• Plate dish as pictured on front of card. Bon appétit!