



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)



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

🕒 You will need

Olive Oil
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: **green onions**



1

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.



2

Prepare the Ingredients

- Trim and cut white portions of **green onions** into 1" lengths. Thinly slice 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.



3

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.



4

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.



5

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!