



In your box

- 1 Jalapeño Pepper
- ¾ cup Jasmine Rice
- 1 Lime
- 3 oz. Corn Kernels
- 1 Roma Tomato
- 8 oz. Shrimp
- 3 fl. oz. Sweet Chili Sauce
- ½ oz. Baby Arugula
- ½ oz. Tortilla Strips



Baja Shrimp Bowl

with jalapeño and tortilla strips

NUTRITION per serving—Calories: 616, Carbohydrates: 100g, Fat: 12g, Protein: 22g, Sodium: 1263mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you upgraded your protein*

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ● ○ ○ ○ ○
Mild

① You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan, 2 Mixing Bowls

👑 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: **jalapeño**



1

Cook the Rice

- Bring a small pot with **rice**, 1½ cup **water**, and a pinch of **salt** to a boil over high heat. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner and stir in 1 tsp. **lime zest** (zest is made in a later step). Set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Zest **lime** and halve. Quarter one half and juice remaining half.
- Core **tomato** and cut into ¼" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Pat **shrimp** dry.



3

Make the Salsa

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **corn** to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Transfer corn to a mixing bowl. Add **tomato**, ½ tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** and stir to combine. Set aside.
- Wipe pan clean and reserve.



4

Cook the Shrimp

- Return pan used to char corn to medium-high heat and add 1 tsp. **olive oil**. Add **shrimp** and 1 Tbsp. **jalapeño** (reserve remaining for garnish) to hot pan. Cook undisturbed until lightly browned, 2-3 minutes.
- *If you received 16 oz. shrimp, use a large non-stick pan.*
- Add **sweet chili sauce** and bring to a simmer. Once simmering, stir occasionally until shrimp reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- In another mixing bowl, combine **arugula** with 1 tsp. **lime juice**, 1 tsp. **olive oil**, and a pinch of **salt**.
- Plate dish as pictured on front of card, topping **rice** with **salsa** and **shrimp**. Garnish with **tortilla strips**, remaining **jalapeño** (to taste), and dressed arugula. Squeeze **lime wedges** over dish to taste. Bon appétit!