



In your box

- 2 Green Onions
- ¾ cup Jasmine Rice
- 2 oz. Edamame
- 4 oz. Slaw Mix
- 1 fl. oz. Seasoned Rice Vinegar
- 8 oz. Shrimp
- 3 Tbsp. Cornstarch
- 2 fl. oz. Teriyaki Glaze
- ½ fl. oz. Mirin
- 1 tsp. Multicolor Sesame Seeds



Japanese Teriyaki Shrimp Bowl and edamame

NUTRITION per serving—Calories: 747, Carbohydrates: 99g, Fat: 35g, Protein: 24g, Sodium: 1688mg.
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 ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, 3 Mixing Bowls, 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: **green onions**



1

Make the Rice

- Bring a small pot with **jasmine rice** and 1½ cup **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare Ingredients and Make Slaw

- Rinse **edamame** under warm water if still frozen.
- Trim and thinly slice **green onions**.
- In a mixing bowl, combine **slaw mix**, edamame, **seasoned rice vinegar**, green onions (reserving a pinch for shrimp), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.



3

Coat the Shrimp

- Pat **shrimp** dry.
- In another mixing bowl, toss shrimp with **cornstarch** and a pinch of **pepper**.



4

Cook the Shrimp

- Heat 3 Tbsp. **olive oil** in a large non-stick pan over medium-high heat.
- Carefully, add **shrimp** to hot pan. Flip occasionally until shrimp are a light golden brown and reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- *Coated shrimp may stick together in pan; make sure to separate shrimp while cooking.*
- Remove from burner.



5

Toss the Shrimp

- In another mixing bowl, toss **shrimp** with **teriyaki glaze**, remaining **green onions**, **mirin**, and **sesame seeds** until coated.
- Plate as pictured on front of card, topping **rice** with **slaw** and shrimp. Bon appétit!