



In your box

- 2 fl. oz. Ponzu Sauce
- 2 tsp. Chopped Ginger
- 2 Garlic Cloves
- 8 oz. Shrimp
- 1 oz. Mayonnaise
- 2 Green Onions
- ¾ cup Jasmine Rice
- 1 Jalapeño Pepper
- 1 Red Bell Pepper
- 2 Tbsp. Cornstarch



Crispy Salt and Pepper Shrimp

with red bell pepper

NUTRITION per serving—Calories: 744, Carbohydrates: 81g, Fat: 37g, Protein: 22g, Sodium: 1700mg.
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 ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Pepper

Small Pot, 2 Mixing Bowls, 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 **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 the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Trim and thinly slice white portions of **green onions**. Thinly slice remaining green onions on an angle. Keep white and green portions separate.
- Stem **jalapeño**, seed, remove ribs, and cut into ¼" dice. *Wash hands and cutting board after working with jalapeño.*
- Mince **garlic**.
- Pat **shrimp** dry. Place shrimp, **cornstarch**, and a pinch of **pepper** in a mixing bowl and combine until shrimp is completely coated. Set aside.



3

Make the Sauce

- Combine **mayonnaise**, **ponzu**, and a pinch of **pepper** in another mixing bowl. *For a smoother sauce, place mayonnaise in bowl first, then slowly stir in ponzu.* Set aside.



4

Cook the Vegetables

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **red bell pepper**, **jalapeño** (to taste), and **white portions of green onions** to hot pan. Stir occasionally until lightly charred, 3-5 minutes.
- Add **garlic** and **ginger** and stir occasionally until fragrant, 1-2 minutes.
- Remove vegetables to a plate. Wipe pan clean and reserve.



5

Cook the Shrimp

- Return pan used to cook vegetables to medium-high heat and add 3 Tbsp. **olive oil**. Add **shrimp** to hot pan and stir occasionally until golden brown, crisp, and shrimp reach a minimum internal temperature of 145 degrees, 3-4 minutes.
- Add **vegetables** and a pinch of **salt** and stir until warmed through, 1 minute.
- Plate dish as pictured on front of card, topping **rice** with shrimp and vegetables and garnishing with **green portions of green onions**. Serve **sauce** on the side or drizzle over. Bon appétit!