



In your box

- 2 oz. Light Cream Cheese
- 3 oz. Shredded Cheddar Cheese
- ½ oz. Crispy Jalapeños
- ½ oz. Cilantro
- ½ tsp. Seasoned Salt Blend
- 1 Poblano Pepper
- ½ cup Instant Grits
- 2 Green Onions
- 5 oz. Corn Kernels

Customize It Options

- 8 oz. Shrimp
- 16 oz. Shrimp–Double Portion
- 8 oz. Scallops



Staff Pick

Jalapeño Popper Shrimp and Grits

with poblano pepper and corn

NUTRITION per serving—Calories: 566, Carbohydrates: 53g, Fat: 27g, Protein: 33g, Sodium: 1652mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
20-30 min.

Cook Within
3 days

Difficulty Level 
Easy

Spice Level 
Medium

📌 You will need

Olive Oil, Salt

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!

- Bring 2 cups **water** to a boil in a small pot
- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Mince **cilantro** (no need to stem).
- Trim and thinly slice **green onions**.
- Pat **shrimp** dry.
- *If using scallops, follow same instructions. If using 16 oz. shrimp, follow same instructions and season with a pinch of salt.*



2

Cook the Grits

- Once water is boiling, stir in **grits**. Reduce heat to low and stir constantly until grits are smooth, 3-4 minutes.
- Add **cheddar, cream cheese, corn, green onions, and seasoned salt**. Stir constantly until heated through, 1-2 minutes.
- Remove from burner. Cover and set aside.
- *If grits stiffen, return to medium heat and stir in water, 1 Tbsp. at a time, until desired consistency is reached.*



3

Cook the Peppers

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **poblano peppers** and a pinch of **salt** to hot pan and stir occasionally until beginning to soften, 2-3 minutes.
- Increase heat to medium-high.



4

Cook the Shrimp

- Working in batches if needed, add **shrimp** to pan and stir occasionally until shrimp reach a minimum internal temperature of 145 degrees, 3-5 minutes.
- Remove from burner.
- *If using scallops, cook until scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.*



5

Finish the Dish

- Plate dish as pictured on front of card, topping **grits** with **shrimp and poblano** and garnishing with **cilantro** and **crispy jalapeños** (to taste). Bon appétit!