



#### In your box

- 1 Shallot
- 1.26 oz. Mayonnaise
- 2 fl. oz. Starport Kung Pao Sauce
- 6 Small Flour Tortillas
- 2 Heads of Baby Bok Choy
- 3 oz. Matchstick Carrots
- 1 Persian Cucumber
- 1 Lime

#### Customize It Options

- 8 oz. Shrimp
- 14 oz. Diced Chicken Thighs
- 8 oz. Scallops
- 16 oz. Shrimp—Double Portion

\*Contains: eggs, wheat, soy, shellfish (scallops, shrimp)

#### You will need

- Olive Oil, Pepper
- Large Non-Stick Pan, Mixing Bowl



## Kung Pao Shrimp Tacos

with carrot-cucumber slaw

NUTRITION per serving—Calories: 603, Carbohydrates: 65g, Fat: 28g, Protein: 24g, Sodium: 1862mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **lime juice**

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, cooking in batches if necessary.
- If using **scallops**, follow same instructions as shrimp
- If using **diced chicken thighs**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as shrimp in Step 4, cooking undisturbed 4-5 minutes, then following same instructions until chicken reaches minimum internal temperature.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy** and trim ends. Thinly slice stems and leaves.
- Trim **cucumber** ends, halve lengthwise, then slice into ¼" pieces on an angle.
- Peel and halve **shallot**. Slice halves into thin strips.
- Halve and juice **lime**.
- Pat **shrimp** dry, and season with a pinch of **pepper**.



2

### Make the Slaw

- In a mixing bowl, combine **matchstick carrots**, **cucumber**, half the **lime juice** (reserve remaining for shrimp), **mayonnaise**, and a pinch of **pepper**. Set aside.



4

### Cook the Shrimp

- Add 2 tsp. **olive oil** and **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Stir in **bok choy mixture**, half the **kung pao sauce**, and remaining **lime juice**. Taste, and add more kung pao sauce, if desired. Stir occasionally until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner.



3

### Cook the Bok Choy

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shallot** and **bok choy** to hot pan and stir occasionally until softened, 2-3 minutes.
- Transfer bok choy mixture to a plate. Keep pan over medium-high heat.



5

### Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.
- Plate dish as pictured on front of card, filling **tortillas** with **bok choy-shrimp mixture** and topping with **slaw**. Bon appétit!