



In your box

2 oz. Sweet Chili Sauce
.40 fl. oz. Tamari Soy Sauce
2 tsp. Tomato Paste
3 oz. Pineapple Chunks
1 Shallot
½ oz. Crispy Rice Noodles
2 Green Onions
1 Green Bell Pepper
¾ cup Jasmine Rice

Customize It Options

8 oz. Shrimp
14 oz. Diced Chicken Thighs
10 oz. USDA Choice Sliced Flank Steak
16 oz. Shrimp—Double Portion

You will need

Olive Oil, Salt, Pepper
Small Pot, Large Non-Stick Pan



Sweet Chili Shrimp Rice Bowl

with pineapple and crispy rice noodles

NUTRITION per serving—Calories: 572, Carbohydrates: 91g, Fat: 13g, Protein: 23g, Sodium: 1650mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

👑 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: green beans

Customize It Instructions

- If using **flank steak**, separate into a single layer and pat dry. Season with a pinch of salt. Follow same instruction as shrimp in step 3, stirring occasionally until browned and no pink remains, 4-6 minutes. Follow same instruction as shrimp in step 5, cooking until heated through, 1-2 minutes.
- If using **chicken thighs**, pat dry and season all over with a pinch of salt. (Don't worry about trimming. Excess fat will render while cooking and add flavor.) Follow same instruction as shrimp in step 3, stirring occasionally until browned and no pink remains, 4-6 minutes. Follow same instruction as shrimp in step 5, cooking until chicken reaches minimum internal temperature, 1-2 minutes

Minimum Internal Temperature

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



1

Cook the Rice

- Bring a small pot with **rice**, a pinch of **salt**, and 1½ cups **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 **green bell pepper** into ¼" dice.
- Peel and cut **shallot** into ¼" dice.
- Trim and slice white portions of **green onions** into ½" pieces. Thinly slice remaining green onions, keeping white and green portions separate.
- Pat **shrimp** dry.



3

Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Working in batches, add **shrimp** to hot pan and cook on one side until browned, 2-3 minutes.
- Transfer to a plate. Keep pan over medium-high heat. *Shrimp will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



4

Make the Sauce

- Add 1 Tbsp. **olive oil**, **shallot**, **green bell pepper**, **white portions of green onions**, and **pineapple** to hot pan. Cover, and stir occasionally until tender, 3-4 minutes.
- Str in **tomato paste**, **soy sauce**, **sweet chili sauce**, ¼ cup **water**, and a pinch of **pepper**. Bring to a boil.



5

Finish the Dish

- Once boiling, add **shrimp** and **any accumulated juices** to pan. Stir occasionally until sauce coats shrimp and shrimp reaches minimum internal temperature, 1-2 minutes.
- Plate dish as pictured on front of card, topping **rice** with **shrimp mixture**, and garnishing with **green portions of green onions** and **crispy rice noodles**. Bon appétit!