



In your box

8 ½ oz. Cooked Jasmine Rice
3 oz. Snow Peas
½ fl. oz. Honey
3 oz. Roasted Red Peppers
2 oz. Water Chestnuts
1 ½ oz. Walnut Halves
2 oz. Teriyaki Glaze

Customize It Options

8 oz. Shrimp
8 oz. Jumbo Shrimp
16 oz. Shrimp—Double Portion
12 oz. Diced Boneless Skinless
Chicken Breasts

*Contains: wheat, soy, tree nuts
(walnuts), shellfish (shrimp)

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Walnut Shrimp

with jasmine rice and snow peas

NUTRITION per serving—Calories: 645, Carbohydrates: 70g, Fat: 23g, Protein: 25g, Sodium: 1636mg.

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

30-40 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place **rice** on one side of provided tray. Top rice with **snow peas**, **roasted red peppers**, and **water chestnuts**. Top vegetables with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.



2

Add the Shrimp

- Add **shrimp** to empty side of tray. Top with 1 tsp. **olive oil**.
- *If using **16 oz. shrimp**, **jumbo shrimp**, or **diced chicken**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **vegetables** are tender and **shrimp** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **16 oz. shrimp** or **jumbo shrimp**, follow same instructions. If using **diced chicken**, bake uncovered in hot oven until vegetables are tender and chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven and top shrimp with **teriyaki glaze**, **honey**, and **walnuts**. Bon appétit!