



In your box

- ½ oz. Crispy Jalapeños
- 2 oz. Shredded Cheddar Cheese
- 2 tsp. BBQ Spice Rub
- 6 oz. Pepper and Onion Mix
- 8 ½ oz. Cooked Jasmine Rice
- 2 fl. oz. Golden BBQ Sauce
- 5 oz. Corn Kernels

Customize It Options

- 8 oz. Shrimp
- 8 oz. Jumbo Shrimp
- 16 oz. Shrimp—Double Portion
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Italian Pork Sausage Links

*Contains: milk, wheat, soy, shellfish (shrimp)

You will need

Olive Oil, Salt, Pepper

HOME CHEF
Fresh
AND EASY

Oven-Ready

Golden BBQ Shrimp and Peppers

with jalapeño-cheddar rice

NUTRITION per serving—Calories: 697, Carbohydrates: 87g, Fat: 22g, Protein: 29g, Sodium: 1785mg.

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

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Medium



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.
- Combine **rice**, **corn**, **spice rub**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side and top with **cheese**.



2

Add the Shrimp and Vegetables

- Combine **shrimp**, **pepper** and **onion mix**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in empty side of tray.
- *If using 16 oz. shrimp, jumbo shrimp, diced chicken, or Italian sausage follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 18-20 minutes.
- *If using 16 oz. shrimp or jumbo shrimp, follow same instructions. If using Italian sausage or diced chicken, bake uncovered in hot oven until protein reaches a minimum internal temperature of 165 degrees, 20-24 minutes.*
- Carefully remove from oven. Top shrimp with **BBQ sauce** and garnish **rice** with **crispy jalapeños** (to taste). Bon appétit!