



In your box

2 Tbsp. Toasted Coconut
2 Heads of Baby Bok Choy
5.6 fl. oz. Coconut Milk
2 fl. oz. Thai Sweet Garlic and Ginger Sauce
4 tsp. Mirepoix Base
½ cup Arborio Rice
2 Green Onions

Customize It Options

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

*Contains: tree nuts (coconuts)

You will need

Olive Oil, Salt
Small Pot, Medium Non-Stick Pan,
Medium Pot



Garlic-Ginger Shrimp & Coconut Risotto

with sweet garlic and ginger sauce

NUTRITION per serving—Calories: 627, Carbohydrates: 68g, Fat: 31g, Protein: 22g, Sodium: 1678mg.

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

40-50 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Not 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
- Bring 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **tofu**, line a plate with a paper towel. Cut tofu into 1" dice and place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as shrimp in Step 4, stirring occasionally until tofu is lightly browned, 5-7 minutes.
- If using **16 oz. shrimp** or **jumbo shrimp**, pat dry and season both sides with a pinch of **salt**. Follow same instructions as regular shrimp, cooking in batches if necessary until shrimp reaches minimum internal temperature.
- If using **diced chicken**, follow same instructions in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

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. Cut stems into ¼" slices and coarsely chop leaves. Keep stems and leaves separate.
- Trim and thinly slice white portions of **green onions**. Thinly slice remaining green onions on an angle. Keep white and green portions separate.
- Pat **shrimp** dry.



2

Start the Risotto

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**. Add **rice** and **white portions of green onions** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from small pot and **mirepoix base** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



3

Finish the Risotto

- Add ½ cup **boiling water** from small pot and stir often until nearly all water is absorbed. Repeat this process, stirring often, 18-20 minutes.
- Taste *risotto as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be water left.*
- Stir in **coconut milk** until combined and bring to a boil. Once boiling, stir constantly until slightly thickened, 1-2 minutes.
- Remove from burner and stir in **green portions of green onions** (reserve a pinch for garnish) and ¼ tsp. **salt**. Cover and set aside.



4

Cook the Shrimp

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Working in batches if necessary, add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



5

Cook Vegetables and Finish Dish

- Add 1 tsp. **olive oil** and **bok choy stems** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Add **bok choy leaves** and stir constantly until leaves are wilted, 1-2 minutes.
- Stir in **shrimp, garlic and ginger sauce**, and ¼ tsp. **salt** until heated through, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, topping **risotto** with shrimp-vegetable mixture and garnishing with **toasted coconut** and reserved **green portions of green onions**. Bon appétit!