



#### In your box

- 1 Red Bell Pepper
- 2 Tbsp. Cornstarch
- 2 tsp. Chopped Ginger
- 2 Garlic Cloves
- .84 oz. Mayonnaise
- 2 oz. Ponzu with Lime
- 1 Jalapeño Pepper
- ¾ cup Jasmine Rice
- 2 Green Onions

#### Customize It Options

- 8 oz. Shrimp
- 8 oz. Jumbo Shrimp

\*Contains: eggs, wheat, soy

#### You will need

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



Staff Pick

## Crispy Salt and Pepper Shrimp

with red bell pepper

NUTRITION per serving—Calories: 775, Carbohydrates: 80g, Fat: 34g, Protein: 23g, Sodium: 1892mg.

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

Intermediate

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 onions**

### Customize It Instructions

- If using **jumbo shrimp**, follow same instructions as shrimp in Steps 2 and 5, cooking undisturbed until opaque and shrimp reaches minimum internal temperature 3-4 minutes per side.

Minimum Internal Temperature

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



1

### Cook the Rice

- Bring a small pot with **rice** 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 **red bell pepper** into ½” dice.
- Trim and thinly slice white portions of **green onions**. Thinly slice remaining green onions on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Stem **jalapeño**, seed, remove ribs, and cut into ¼” dice. Wash hands and cutting board after working with jalapeño.
- Pat **shrimp** dry. Combine shrimp, **cornstarch**, and a pinch of **pepper** in a mixing bowl until shrimp is completely coated. Set aside.



3

### Make the Sauce

- Combine **mayonnaise**, **ponzu**, and a pinch of **pepper** in another mixing bowl. For a smoother sauce, place mayonnaise in bowl first, then slowly stir in ponzu. Set aside.



4

### Cook the Vegetables

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **red bell pepper**, **jalapeño** (to taste), and **white portions of green onions** to hot pan. Stir occasionally until vegetables are lightly charred, 3-5 minutes.
- Add **garlic** and **ginger**. Stir occasionally until fragrant, 1-2 minutes.
- Remove vegetables to a plate. Wipe pan clean and reserve.



5

### Cook Shrimp and Finish Dish

- Return pan used to cook vegetables to medium-high heat and add 3 Tbsp. **olive oil**. Add **shrimp** to hot pan and stir occasionally until golden brown, crisp, and shrimp reach a minimum internal temperature of 145 degrees, 3-4 minutes.
- Stir in **vegetables** and a pinch of **salt** until warmed through. Remove from burner.
- Plate dish as pictured on front of card, placing shrimp and vegetables on **rice**. Garnish with **green portions of green onions**. Serve **sauce** on side for dipping. Bon appétit!