



#### In your box

- 1 Jalapeño Pepper
- 1 Red Bell Pepper
- 2 Garlic Cloves
- ¾ cup Jasmine Rice
- 2 Tomatillos
- 1 oz. Sour Cream
- ¼ oz. Cilantro
- 2 tsp. Chile and Cumin Rub
- 1 Yellow Onion

#### Customize It Options

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

\*Contains: milk

#### You will need

- Olive Oil, Salt, Pepper
- 2 Small Pots, Large Non-Stick Pan



## Salsa Verde Shrimp and Garlic-Cilantro Rice

with red peppers

NUTRITION per serving—Calories: 523, Carbohydrates: 80g, Fat: 11g, Protein: 23g, Sodium: 1582mg.

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

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

### Customize It Instructions

- If using 16 oz. **shrimp**, follow same instructions, working in batches if necessary, until shrimp reaches a minimum internal temperature.
- If using **diced chicken**, follow same instructions as shrimp in Steps 2 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°



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### Cook the Rice

- Mince **cilantro** (no need to stem).
- Mince **garlic**.
- Bring a small pot with **rice**, 1 ½ cups **water**, garlic, and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and stir in cilantro. Cover and set aside.
- While rice cooks, prepare remaining ingredients.



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### Prepare the Ingredients

- Remove husks from **tomatillos**, rinse again, and cut into ½" dice.
- Stem, seed, remove ribs, and cut **red bell pepper** into thin strips.
- Halve and peel **onion**. Slice halves into thin strips.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Pat **shrimp** dry.



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### Make the Salsa Verde

- Heat 1 tsp. **olive oil** in another small pot over medium-high heat. Add **tomatillo**, **jalapeño** (use less if spice-averse), and a pinch of **salt** and **pepper** to hot pot. Stir occasionally until lightly browned, 2-3 minutes.
- Add ½ cup **water** and bring to a simmer. Once simmering, cook until liquid is reduced by half, 3-5 minutes.
- After liquid is reduced by half, mash until vegetables form the consistency of a chunky salsa.
- Remove from burner. Stir in **sour cream** and a pinch of salt and pepper. Cover and set aside.



4

### Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- 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.
- Remove shrimp to a plate. Keep pan over medium-high heat.



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### Cook Vegetables and Finish Dish

- Add 1 tsp. **olive oil**, **red bell pepper**, **onion**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender and lightly charred, 5-8 minutes.
- Stir in **shrimp** and **seasoning rub** until combined. Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with shrimp and vegetables, then **salsa verde**. Bon appétit!