

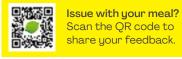
# Brown Butter Honey-Garlic Shrimp

with Veggie Rice and Zucchini

Family Friendly

Quick

25-35 Minutes













Mirepoix

Parboiled Rice





Green Onion

Soy Sauce





Honey-Garlic Sauce

Zucchini



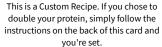


Garlic Puree



Cornstarch





**CUSTOM RECIPE** 

Happy cooking!

# Start here

- Before starting, bring a kettle to a boil over high heat.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil ngredient

#### **Bust out**

Medium bowl, measuring spoons, strainer, medium pot, measuring cups, whisk, large non-stick pan, paper towels

# Ingredients

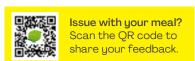
ingi edients		
	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Parboiled Rice	¾ cup	1 ½ cups
Mirepoix	113 g	227 g
Soy Sauce	2 tbsp	4 tbsp
Green Onion	2	4
Zucchini	200 g	400 g
Honey-Garlic Sauce	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Garlic Salt	1 tsp	1 tsp
Cornstarch	½ tbsp	1 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of  $74^{\circ}$ C/ $165^{\circ}$ F, as size may vary.

# **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





#### Cook aromatics

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mirepoix**.
- Cook, stirring often, until **veggies** soften, 2-3 min.
- Season with 1/8 tsp (1/4 tsp) garlic salt.



## Cook rice

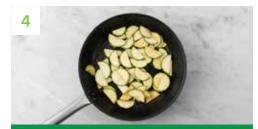
- Add garlic puree and rice.
- Cook, stirring often, until **garlic** is fragrant, 1-2 min.
- Add **1** ¼ cups (2 ½ cups) boiling water and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 15-18 min.
- Remove from heat. Set aside, still covered.



### Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Thinly slice green onions.
- Drain and rinse **shrimp**. Pat dry with paper towels. Season with ¼ **tsp** (½ tsp) **garlic salt** and **pepper**.
- Add soy sauce, honey-garlic sauce,
   4 cup (½ cup) water and
   2 tbsp (1 tbsp) cornstarch to a medium bowl. Whisk to combine, then set aside.

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**. Work in batches, if necessary.



### Cook zucchini

- Heat a large non-stick pan over medium
  heat
- When hot, add ½ tbsp (1 tbsp) oil, then zucchini.
- Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with salt and pepper.
- Transfer to a plate.



## Cook shrimp and make sauce

- Add **2 tbsp** (4 tbsp) **butter** to the same pan, then swirl until melted.
- Continue to cook **butter**, stirring often, until golden-brown, 2-3 min. (TIP: Keep an eye on butter so it doesn't burn!)
- Add shrimp and honey garlic-soy mixture.
   Cook, stirring often, until sauce thickens slightly and shrimp is cooked through,
   4-5 min.\*\*
- Stir in zucchini.



## Finish and serve

- Fluff rice with a fork, then stir in half the green onions.
- Divide **veggie rice** between plates.
- Top with shrimp and zucchini.
- Sprinkle over remaining green onions.

**Dinner Solved!**