



Brown Butter Honey-Garlic Shrimp with Veggie Rice and Zucchini

Family Friendly

Quick

25-35 Minutes



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Shrimp



Double Shrimp



Parboiled Rice



Mirepoix



Soy Sauce



Green Onion



Zucchini



Honey-Garlic Sauce



Garlic Puree



Garlic Salt



Cornstarch

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO BROWN BUTTER

This technique gives butter a caramelized, toasty flavour!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	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°C/165°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.



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1



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 **½ tsp** (¼ tsp) **garlic salt**.

2



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.

3



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**, **¼ cup** (½ cup) **water** and **½ 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.

4



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.

5



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**.

6



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!