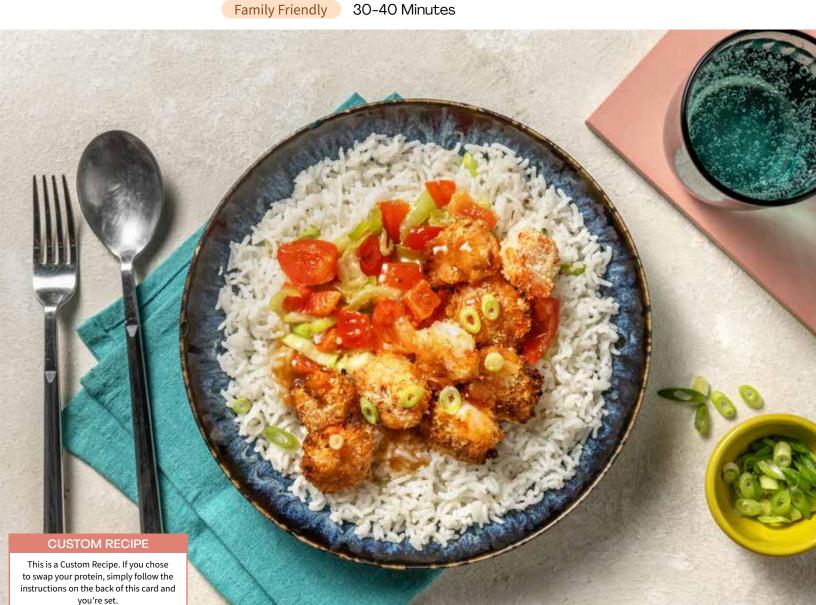


Happy cooking!

# Golden Coconut Shrimp

with Green Onion Rice and Stir-Fried Veggies











Jasmine Rice



Sweet Bell Pepper



Shanghai Bok Choy



**Shredded Coconut** 



Panko Breadcrumbs









Plum Sauce

**Green Onion** 

# Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

#### **Bust out**

Baking sheet, medium bowl, measuring spoons, 2 strainers, medium pot, parchment paper, zip-top bag, small microwavable bowl, measuring cups, large non-stick pan, paper towels

# Ingredients

9		
	2 Person	4 Person
Shrimp	285 g	570 g
Tilapia	300 g	600 g
Jasmine Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Shredded Coconut	2 tbsp	4 tbsp
Panko Breadcrumbs	½ cup	1 cup
Plum Sauce	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Green Onion	1	2
Mayonnaise	2 tbsp	4 tbsp
Oil*		

\* Pantry items

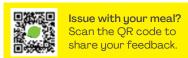
Salt and Pepper\*

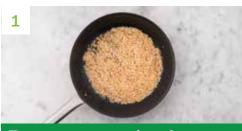
\*\* Cook shrimp and tilapia to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, as size may vary.

# **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.





## Toast coconut and panko

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then panko and coconut. Cook, stirring often, until golden, 2-3 min.
- Remove from heat, then transfer coconut-panko mixture to a plate. Set aside to cool.
- Carefully wipe the pan clean.



## Cook rice

- Add 1 cup (2 cups) water and half the garlic salt to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add rice to the boiling water, then reduce heat to medium-low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.



# Prep and bake shrimp

- Meanwhile, line a baking sheet with parchment paper.
- Using a separate strainer, drain and rinse **shrimp**. Pat dry with paper towels.
- Add **shrimp** and **mayo** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Transfer **coconut-panko mixture** to a zip-top bag. Add **shrimp**, then toss to coat completely.
- Shake off any excess breading, then arrange shrimp in a single layer on the prepared baking sheet.
- Bake in the **top** of the oven until cooked through, 8-12 min.\*\*

If you've opted for **tilapia**, line a baking sheet with parchment paper, then pat **tilapia** dry with paper towels. Season with **salt** and **pepper**. Add **tilapia** to the prepared baking sheet. Spread **mayo** over **tops of tilapia**. Top with **coconut-panko mixture**, pressing down gently to adhere. Bake in the **top** of the oven until cooked through, 9-12 min.\*\*



## Prep veggies

- Meanwhile, core, then cut **pepper** into 1-inch pieces.
- Separate **bok choy leaves**, then cut into 1-inch pieces. (TIP: Rinse bok choy leaves to wash away any hidden dirt!)
- Thinly slice green onion.



# Cook veggies

- Reheat the same pan (from step 1) over medium-high.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers**. Cook, stirring often, until beginning to soften, 2-3 min.
- Add bok choy, then season with remaining garlic salt and pepper. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Transfer **veggies** to a plate, then cover to keep warm.



#### Finish and serve

- Warm **plum sauce** in a small microwavable bowl, or in a small pan over low heat. (TIP: Skip this step if you don't want to warm plum sauce!)
- Fluff rice with a fork, then stir in half the green onions.
- Divide **rice**, **veggies** and **shrimp** between plates.
- Drizzle plum sauce and sprinkle remaining green onions over top.