



Golden Coconut Shrimp

with Green Onion Rice and Stir-Fried Veggies

Family Friendly 30-40 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Shrimp
- Tilapia
- Jasmine Rice
- Sweet Bell Pepper
- Shanghai Bok Choy
- Shredded Coconut
- Panko Breadcrumbs
- Plum Sauce
- Garlic Salt
- Green Onion
- Mayonnaise

HELLO PANKO BREADCRUMBS

These flaky, Japanese-style breadcrumbs give shrimp an irresistibly light and airy crunch!

Start here

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

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

	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*		
Salt and Pepper*		

* Pantry items

** 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.



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1



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.

2



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.

3



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.**

4



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**.

5



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.

6



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.