



South Asian-Style Jumbo Shrimp Curry

with Cilantro Rice

Special Plus

Quick

25 Minutes



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

- Jumbo Shrimp
- Coconut Milk
- Cilantro
- Green Peas
- Sweet Bell Pepper
- Curry Paste
- Crispy Shallots
- Salmon
- Indian Spice Mix
- Basmati Rice
- Yellow Onion
- Ginger-Garlic Puree
- Shanghai Bok Choy

HELLO CILANTRO

This versatile herb has a citrusy twist!

Start here

Before starting, wash and dry all produce.

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

Bust out

Measuring spoons, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Jumbo Shrimp	285 g	570 g
Salmon	250 g	500 g
Coconut Milk	1	2
Indian Spice Mix	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cups
Green Peas	113 g	227 g
Yellow Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Curry Paste	2 tbsp	4 tbsp
Shanghai Bok Choy	113 g	226 g
Crispy Shallots	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively.

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 rice

- Heat a medium pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **rice**. Cook, stirring often, until toasted, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and bring to a boil over high.
- Once boiling, season with **salt**, then reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



Cook shrimp curry

- Add **coconut milk**, **¼ cup** (½ cup) **water**, **curry paste**, **ginger-garlic puree** and **shrimp** to the pan with **veggies**. Cook, stirring often, until **curry** thickens slightly and **shrimp** are cooked through, 3-4 min.**
- Season with **salt** and **pepper**, to taste.

2



Prep

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Core, then cut **pepper** into ¼-inch slices.
- Cut **bok choy** into 1-inch pieces.

5



Finish and serve

- Fluff **rice** with a fork, then stir in **cilantro**.
- Divide **cilantro rice** between bowls. Top with **shrimp curry**.
- Sprinkle **crispy shallots** over top.

Top final bowls with **salmon**.

Dinner Solved!

3



Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **onions**, **peppers**, **bok choy**, **peas** and **Indian Spice Mix**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Heat a medium non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.**