

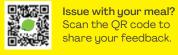
South Asian-Style Jumbo Shrimp Curry

with Cilantro Rice

Special Plus

Quick

25 Minutes









Indian Spice Mix

Jumbo Shrimp





Coconut Milk





Cilantro









Green Peas





Sweet Bell Pepper



Ginger-Garlic Puree



Curry Paste



Shanghai Bok Choy



Crispy Shallots



Happy cooking!

Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp., (2 tbsp), within steps

Ingredient

Bust out

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

Ingredients

9		
	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.



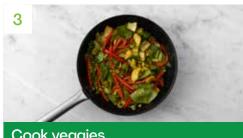
Cook rice

- 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 1/4 cups (2 1/2 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.



Prep

- Meanwhile, peel, then cut onion into 1/4-inch pieces.
- Roughly chop cilantro.
- Core, then cut **pepper** into 1/4-inch slices.
- Cut **bok choy** into 1-inch pieces.



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 1/2 tbsp (1 tbsp) oil, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.**



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.



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!

