















# South Asian-Style Jumbo Shrimp Curry

## with Cilantro Rice

Special Plus

25 Minutes



-  Jumbo Shrimp  
285 g | 570 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  
1 | 2
-  Sweet Bell Pepper  
1 | 2
-  Ginger-Garlic Puree  
2 tbsp | 4 tbsp
-  Curry Paste  
2 tbsp | 4 tbsp
-  Shanghai Bok Choy  
1 | 2
-  Crispy Shallots  
28 g | 56 g

**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.

1



### Cook rice

- Before starting, wash and dry all produce.
- 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.

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.
- Drain, rinse then pat **shrimp** dry with paper towels.

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.

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.

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.

\*\* Cook seafood to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.