



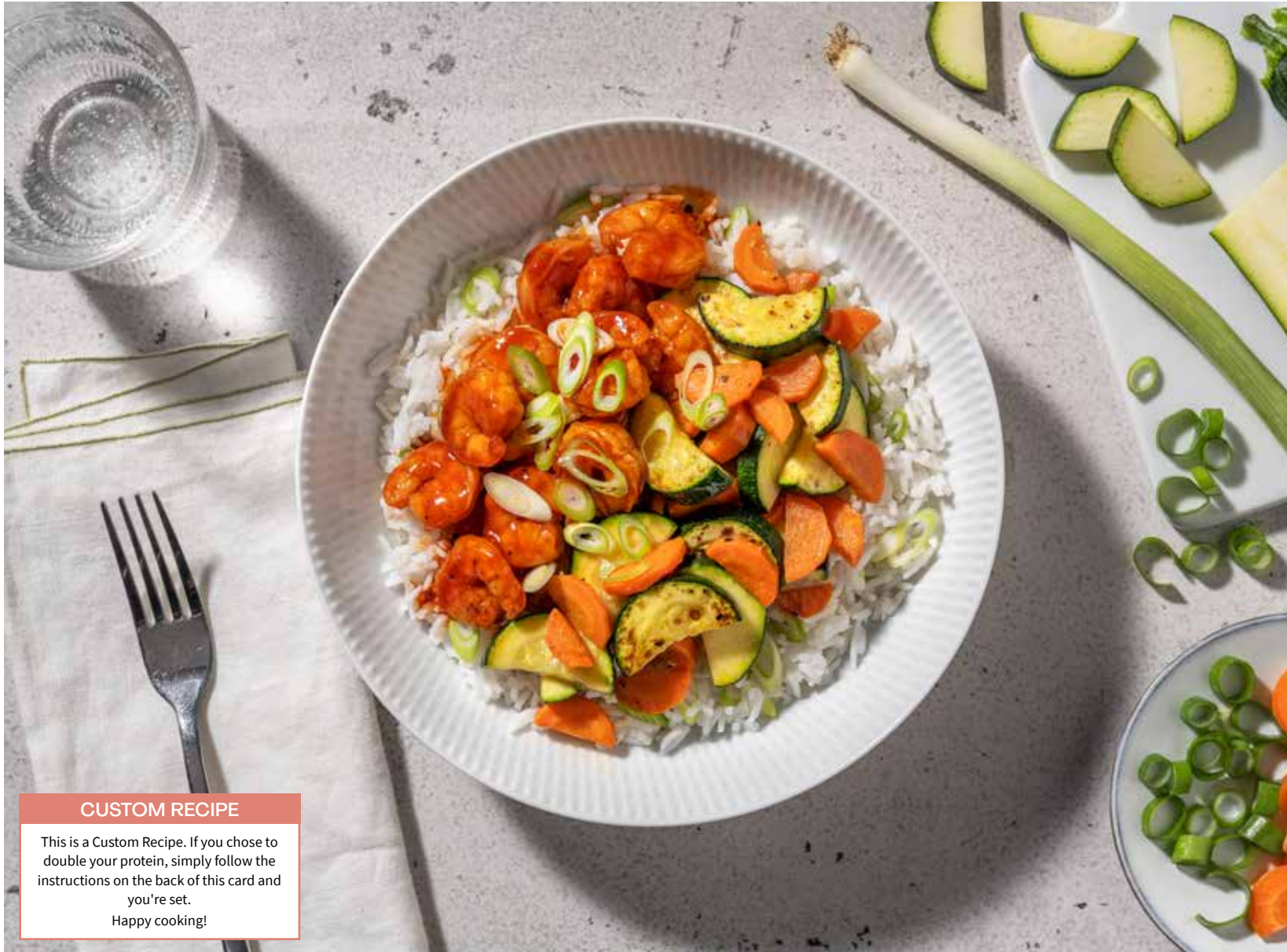
Cal Smart Szechuan Honey Shrimp

with Ginger Rice, Carrots and Zucchini

Calorie Smart Quick Spicy 25 Minutes



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- Shrimp
- Double Shrimp
- Jasmine Rice
- Carrot
- Zucchini
- Green Onion
- Ginger-Garlic Puree
- Garlic Salt
- Honey
- Soy Sauce
- Szechuan Sauce

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

Start here

Before starting, wash and dry all produce.

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

Bust out

Medium bowl, vegetable peeler, measuring spoons, strainer, medium pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot	170 g	340 g
Zucchini	200 g	400 g
Green Onion	1	2
Ginger-Garlic Puree	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Honey	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Szechuan Sauce 🌶️	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, 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.

1



Make ginger rice

- Heat a medium pot over medium-high heat.
- When hot, add **1 tsp** (2 tsp) **oil**, then **rice**, **½ tbsp** (1 tbsp) **ginger-garlic puree** and **half the garlic salt**. Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and bring to a boil over high.
- Once boiling, 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

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Reheat the same pan (from step 3) over medium.
- When hot, add **2 tsp** (4 tsp) **oil**, then **shrimp**. Cook, stirring occasionally, until starting to turn pink, 1-2 min. (**NOTE**: Shrimp will finish cooking in step 5.)

If you've opted for **double the shrimp**, don't overcrowd the pan. Pan-fry in batches, if needed!

2



Prep

- Meanwhile, peel, then halve **carrot** lengthwise. Cut into ½-inch half-moons.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Thinly slice **green onion**.

5



Make sauce and finish shrimp

- Meanwhile, whisk together **honey**, **soy sauce**, **Szechuan sauce**, **½ tbsp** (1 tbsp) **ginger-garlic puree** and **⅓ cup** (⅔ cup) **water** in a medium bowl.
- Add **sauce mixture** to the pan with **shrimp**. Bring to a boil.
- Once boiling, cook, stirring often, until **sauce** thickens and **shrimp** are cooked through, 2-3 min. ****** (**TIP**: For a lighter sauce consistency, add more water, 1-2 tbsp at a time, if desired.)

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tsp** (2 tsp) **oil**, then **carrots** and **zucchini**. Season with **remaining garlic salt** and **pepper**. Cook, stirring occasionally, until **veggies** are tender-crisp, 5-6 min. (**TIP**: If veggies are browning too quickly, reduce heat to medium.)
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.

6



Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **rice** between bowls. Top with **veggies**, **shrimp** and **sauce**.
- Sprinkle **remaining green onions** over top.

Dinner Solved!



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