



**GREEN
CHEF**

MOJITO SHRIMP

Coconut basmati rice, cabbage slaw with radishes & mangos

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

610

MENU

GLUTEN-FREE

This island-inspired dinner is a nod to the breezy mint and lime flavors of the classic mojito. In this 25-minute dish, succulent shrimp take on the bright, citrusy complexity of our mojito-style marinade (think lime juice, puréed ginger, soy sauce, and agave) before they're pan-seared to perfection. Heaped over fluffy, fragrant coconut basmati rice, they're served with a mint-flecked cabbage, radish, and mango slaw for a refreshing complement.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Food Service (GFFS) program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (9 ITEMS)

10 oz **Shrimp** SH
 3 ½ oz **Mojito-style marinade** S
 1 ¾ oz **Cabbage**
 2 oz **Radishes**
 2 oz **Mangos**
 ⅛ oz **Mint**
 ¼ oz **Cilantro**
 ½ cup **Basmati rice**
 ¼ oz **Shredded coconut** T

WHAT YOU'LL NEED

small pot with lid
 medium sauté pan
 mixing bowls
 measuring cup & spoons
 cooking oil
 salt & pepper

ALLERGENS

SH SHRIMP
S SOY
T TREE NUTS (coconut)

Wash and dry fresh produce. Wash hands and surfaces after handling raw shellfish. Consuming raw or undercooked shellfish may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Bring **basmati rice**, **shredded coconut**, 1 ¼ cups water, and about ¼ teaspoon salt to a boil in a small pot. Stir. Reduce heat to medium-low and cover pot with lid.* Simmer 16 minutes, or until rice is tender and water is absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork.

**Before putting on the lid, incorporate any coconut stuck to the sides of the pot into the rice to ensure it doesn't burn.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 MARINATE SHRIMP

- Rinse **shrimp**. Pat dry with paper towels. Place in a medium bowl. Lightly season with salt and pepper. Add most of the **mojito-style marinade** (reserve about ½ tablespoon for Step 4). Stir to coat. Marinate at least 5 minutes, stirring occasionally.

3 PREP

- Roughly chop **cabbage*** if necessary.
- Trim ends off **radishes** and cut in half. Lay flat and slice into half-moons, about ¼ inch thick.
- Roughly chop **mangos** if necessary (reserve any juice in pouch).
- De-stem **mint** and **cilantro**; finely chop leaves together.

**Your cabbage may be a different color. Either way, this dish will still be delicious!*

4 MAKE SLAW

- Place **cabbage**, **radishes**, **mangos** (with any reserved **juice**), and about half of the **mint and cilantro** in a second medium bowl. Drizzle with remaining **mojito-style marinade** and about 1 tablespoon cooking oil. Salt and pepper to taste. Toss to combine.

5 COOK SHRIMP

- Heat about 1 ½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Carefully add **shrimp** (with any excess **marinade**) to hot pan. Cook 4-5 minutes, or until shrimp are fully cooked,* stirring occasionally.
- Remove from heat. Add most of the remaining **mint and cilantro**. Stir to combine.

**Shrimp are fully cooked when they're pearly and opaque in the center.*

6 PLATE YOUR DISH

- Divide **coconut basmati rice** between plates. Top with **mojito shrimp** and any remaining **sauce** from pan. Garnish with remaining **mint and cilantro**. Serve **cabbage slaw with radishes and mangos** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (355g)

Amount per serving

Calories **610**

	% Daily Value*
Total Fat 29g	37%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 180mg	60%
Sodium 1320mg	57%
Total Carbohydrate 63g	23%
Dietary Fiber 3g	11%
Total Sugars 15g	
Includes 7g Added Sugars	14%
Protein 24g	
Vitamin D 1mcg	6%
Calcium 107mg	8%
Iron 2mg	10%
Potassium 346mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Shrimp [shrimp, salt, sodium citrate, sodium bicarbonate, sodium carbonate], **Mint, Cilantro, Mojito-Style Marinade** (Yellow Onion, Sunflower Oil, Puréed Ginger [organic ginger], Garlic, Agave [blue agave nectar], Gluten-Free Tamari Sauce [water, organic soybeans, salt, organic alcohol (to preserve freshness)], Apple Cider Vinegar [raw and unfiltered organic apple cider vinegar], Apple Juice, Lime Juice [lime]), **Mangos** [mango], **Basmati Rice, Shredded Coconut** [coconuts], **Radishes, Red Cabbage**

Allergen information:

Contains Tree Nuts, Soy And Shellfish

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.