



**GREEN  
CHEF**

## BAJA SHRIMP

*cauliflower "rice," bell pepper & cashews, chipotle aioli*

### COOK TIME

20 MIN

### SERVINGS

2

### CALORIES PER SERVING

530

### NET CARBS PER SERVING

12 GRAMS

### MENU

KETO // PALEO // GLUTEN-FREE

This vibrant seafood dish brings breezy, beachy vibes to the dinner table in only 20 minutes. Here, shrimp are dusted with cumin, coriander, and oregano, then marinated in bright and sweet citrus juices. The pan-seared shrimp are paired with sautéed cauliflower "rice," bell pepper, and buttery cashews for crunch. A drizzle of our spicy chipotle aioli with lime adds creamy deliciousness to the meal.

### INGREDIENTS (8 ITEMS)

1 whole **Roma tomato**  
1 unit **Green bell pepper**  
½ oz **Roasted cashews** T  
10 oz **Shrimp\*** SH  
1½ tsp **Cumin, coriander & oregano**  
1 oz **Lemon & orange juice**  
6½ oz **Cauliflower "rice"**  
1¾ oz **Chipotle aioli with lime** E

### WHAT YOU'LL NEED

medium & large sauté pans  
mixing bowls  
measuring cup & spoons  
cooking & olive oils  
salt & pepper

### ALLERGENS

T TREE NUTS (cashews)  
SH SHELLFISH (shrimp)  
E EGGS



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 Safe Spot Program.

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

\*Shrimp are fully cooked when internal temperature reaches 145 degrees and they're pearly and opaque in the center.

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 PREP

- Small dice **Roma tomato** into pieces, about ¼ inch each.
- Small dice **green bell pepper\*** into pieces, about ¼ inch each.
- Roughly chop **roasted cashews** if necessary.

*\*The ingredient you received may be a different color.*

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 SEASON TOMATO

- Place **tomato** in a small bowl. Drizzle with 1-2 teaspoons olive oil. Lightly season with salt and pepper. Stir to coat.

## 3 MARINATE SHRIMP

- Rinse **shrimp**. Pat dry with paper towels. Place in a medium bowl. Season with **cumin, coriander, and oregano**, about ¼ teaspoon salt, and a pinch of pepper. Add **lemon and orange juice**. Stir to coat. Marinate at least 5 minutes, stirring occasionally.

## 4 COOK CAULIFLOWER "RICE"

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium heat. Add **cauliflower "rice"** and **bell pepper** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 3-4 minutes, or until veggies begin to brown, stirring occasionally.
- Add about ¼ cup water. Cook 3-4 minutes, or until bell pepper is tender and liquid has cooked off, stirring occasionally.
- Remove from heat. Add **cashews**. Stir to combine. Season with salt and pepper to taste.\*

*\*Taste the veggies after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious final product.*

## 5 COOK SHRIMP

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium heat. Add **shrimp** to hot pan (reserve marinade). Cook about 2 minutes, stirring occasionally.
- Add **reserved marinade**. Cook 1-2 minutes, or until shrimp are fully cooked, stirring occasionally.

## 6 PLATE YOUR DISH

- Divide **cauliflower "rice" with bell pepper and cashews** between plates. Top with **Baja shrimp**. Drizzle with **chipotle aioli with lime** to taste. Garnish with **seasoned tomato**. Enjoy!





## Nutrition Facts

2 Servings per container

**Serving size** (395g)

**Amount per serving**

**Calories** **530**

	% Daily Value*
<b>Total Fat</b> 42g	54%
Saturated Fat 5g	25%
Trans Fat 0g	
<b>Cholesterol</b> 205mg	68%
<b>Sodium</b> 1670mg	73%
<b>Total Carbohydrate</b> 15g	5%
Dietary Fiber 3g	11%
Total Sugars 7g	
Includes 1g Added Sugars	2%
<b>Protein</b> 22g	
Vitamin D 0mcg	0%
Calcium 102mg	8%
Iron 2mg	10%
Potassium 664mg	15%

\* 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, water, sodium bicarbonate, citric acid, salt], **Cauliflower, Cumin, Coriander & Oregano** (Ground Cumin, Ground Coriander, Dried Oregano), **Roma Tomatoes, Chipotle-Lime Aioli** (Avocado Oil Mayonnaise [avocado oil, organic certified humane free range egg yolks, water, distilled vinegar, salt, lime juice concentrate, citric acid, lime oil], Lime Juice [lime], Agave [organic agave syrup], Ground Chipotle Pepper, Ancho Chili Powder, Sea Salt), **Lemon & Orange Juice** (Orange Juice [organic orange juice], Lemon Juice [lemon]), **Bell Peppers, Cashews** [cashews, canola and/or peanut and/or sunflower oil]

### Allergen information:

Contains Tree Nuts, Egg 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.*