



**GREEN  
CHEF**

## CREAMY PAPRIKA SHRIMP

*green beans with pecans, cabbage slaw*

### COOK TIME

25 MIN

### SERVINGS

2

### CALORIES PER SERVING

600

### NET CARBS PER SERVING

12 GRAMS

### MENU

KETO // GLUTEN-FREE // FAST & FIT

Paprika can range from sweet to spicy to smoky. Here, we use sweetly smoky paprika to season tender pan-seared shrimp, then simmer the shrimp in a chorizo-spiced tomato sauce. Sautéed green beans with pecans and a simple cabbage slaw dressed in an herby, tangy basil vinaigrette are the perfect complements to the savory shrimp.

### INGREDIENTS (8 ITEMS)

6 oz **Green beans**  
 ½ oz **Pecans** T  
 10 oz **Shrimp\*** SH  
 1½ tsp **Sweet & smoky paprika**  
 ¼ oz **Smoky chorizo-spiced tomato sauce**  
 2 oz **Cream cheese** M  
 3½ oz **Cabbage**  
 1 oz **Basil vinaigrette**

### WHAT YOU'LL NEED

medium & large sauté pans  
 mixing bowls  
 measuring cup & spoons  
 thermometer  
 cooking & olive oils  
 1 tbsp butter M  
 salt & pepper

### ALLERGENS

T TREE NUTS (pecans)  
SH SHELLFISH (shrimp)  
M MILK



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°.

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

- Trim stem ends off **green beans**.
- Roughly chop **pecans** if necessary.

## 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 SHRIMP

- Rinse **shrimp**. Pat dry with paper towels. Place in a medium bowl. Season with **sweet and smoky paprika**, ¼ teaspoon salt, and a pinch of pepper. Drizzle with 2 teaspoons olive oil. Stir to coat.

## 3 COOK GREEN BEANS

- Heat 1½ tablespoons cooking oil in a medium sauté pan over medium heat. Add **green beans** to hot pan. Season with ¼ teaspoon salt and a pinch of pepper. Cook about 2 minutes, or until green beans begin to soften, stirring occasionally.
- Carefully add about ¼ cup water. Cook 3–5 minutes, or until liquid has cooked off and green beans begin to brown, stirring occasionally.
- Add **pecans** and 1 tablespoon butter. Cook 2–3 minutes, or until green beans are tender and pecans are lightly toasted, stirring occasionally. Remove from heat.

## 4 COOK SHRIMP

- Heat 1½ tablespoons cooking oil in a large sauté pan over medium heat. Add **shrimp** to hot pan. Cook 2–3 minutes, or until mostly cooked, stirring occasionally.
- Add **smoky chorizo-spiced tomato sauce**, **cream cheese**, and about 2 tablespoons water to pan. Stir until cream cheese is incorporated. Simmer 4–5 minutes, or until sauce has reduced by about half and shrimp are fully cooked, stirring occasionally. Remove from heat.

## 5 MAKE SLAW

- Place **cabbage\*** in a second medium bowl. Drizzle with **basil vinaigrette** to taste. Toss to combine. Season with salt and pepper to taste.

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

## 6 PLATE YOUR DISH

- Divide **creamy paprika shrimp** between plates. Serve **green beans with pecans** and **cabbage slaw** on the side. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (372g)

**Amount per serving**

**Calories** **600**

	% Daily Value*
<b>Total Fat</b> 50g	64%
Saturated Fat 11g	55%
Trans Fat 0g	
<b>Cholesterol</b> 210mg	70%
<b>Sodium</b> 1090mg	47%
<b>Total Carbohydrate</b> 16g	6%
Dietary Fiber 4g	14%
Total Sugars 8g	
Includes 0g Added Sugars	0%
<b>Protein</b> 27g	
Vitamin D 0mcg	0%
Calcium 214mg	15%
Iron 2mg	10%
Potassium 531mg	10%

\* 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:

**Green Beans, Pecans** [pecans, canola and/or peanut and/or sunflower oil], **Green Cabbage, Red Cabbage, Basil Vinaigrette** (Basil, Garlic, Lemon Juice [lemon], White Wine Vinegar [aged white wine vinegar], Olive Oil [olive oil], Sea Salt, Black Pepper), **Shrimp** [shrimp, water, sodium bicarbonate, citric acid, salt], **Cream Cheese** [cultured pasteurized skim milk and cream, whey protein, milk proteins, less than 2% salt, inulin (natural dietary fiber), natural acids, xanthan, locust bean and guar gums, potassium sorbate (maintains freshness)], **Chorizo-Spiced Tomato Sauce** (Ground Tomatoes [organic tomatoes, organic tomato puree, sea salt, citric acid], Sweet Paprika, Smoked Paprika, Dried Oregano, Ground Cumin, Red Wine Vinegar [aged red wine vinegar], Ancho Chili Powder, Granulated Garlic, Ground Coriander, Ascorbic Acid [ascorbic acid]), **Sweet & Smoky Paprika** (Sweet Paprika, Smoked Paprika)

### Allergen information:

Contains Tree Nuts, Milk 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.*

