



**GREEN
CHEF**

SPICY SHRIMP WITH PAPRIKA TOMATO SAUCE

jasmine rice, peas, bell pepper, feta cheese, Cholula

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

580

MENU

GLUTEN-FREE

A richly spiced tomato sauce—flavored with sweet and smoky paprika, turmeric, and butter—is the perfect partner to spicy shrimp. Bell pepper, peas, and onions add even more layers of flavor to the sauce. It's all served on a bed of fluffy jasmine rice. A garnish of feta cheese lends a cooling contrast to the plate, and a drizzle of Cholula sauce adds even more zip on top.

INGREDIENTS (10 ITEMS)

½ cup **Jasmine rice**
1 whole **Vegetable stock concentrate**
1 unit **Red bell pepper**
10 oz **Shrimp*** SH
2 oz **Yellow onions**
& ¼ oz **& ginger**
1½ tsp **Spicy cumin-allspice blend**
2¾ oz **Paprika-turmeric tomato sauce**
2½ oz **Peas**
2 oz **Feta cheese** M
1 tsp **Cholula sauce**

WHAT YOU'LL NEED

small pot with lid
large sauté pan
measuring cup & spoons
thermometer
cooking oil
1 tbsp butter M
½ tsp sugar
salt & pepper

ALLERGENS

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 COOK RICE

- Bring **jasmine rice**, 1 cup water, **vegetable stock concentrate**, and about ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16–18 minutes, or until rice is tender and water is absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork.

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 PREP

- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.

*The ingredient you received may be a different color.



3 COOK SHRIMP & VEGGIES

- Rinse **shrimp**. Pat dry with paper towels.
- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **shrimp**, **bell pepper**, and **yellow onions and ginger** to hot pan. Season with **spicy cumin-allspice blend**, salt, and pepper. Cook 5–6 minutes, or until shrimp are fully cooked and bell pepper is tender, stirring occasionally.



4 ADD SAUCE

- Add **paprika-turmeric tomato sauce**, **peas**, about half the **feta cheese**, 1 tablespoon butter, and ½ teaspoon sugar to pan with **shrimp**. Stir to combine. Cook 1–2 minutes, or until warmed through.
- Remove from heat. Season with salt and pepper to taste.



5 PLATE YOUR DISH

- Divide **rice** between plates. Top with **spicy shrimp and veggies**. Garnish with remaining **feta**. Drizzle with **Cholula sauce** to taste (or omit). Enjoy!



Nutrition Facts

2 Servings per container

Serving size (409g)

Amount per serving

Calories **580**

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 23g | 29% |
| Saturated Fat 9g | 45% |
| Trans Fat 0g | |
| Cholesterol 220mg | 73% |
| Sodium 1860mg | 81% |
| Total Carbohydrate 60g | 22% |
| Dietary Fiber 4g | 14% |
| Total Sugars 9g | |
| Includes 2g Added Sugars | 4% |
| Protein 29g | |
| Vitamin D 0mcg | 0% |
| Calcium 229mg | 20% |
| Iron 1mg | 6% |
| Potassium 449mg | 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:

Shrimp [shrimp, water, sodium bicarbonate, citric acid, salt], **Spicy Cumin-Allspice Blend** (Ground Cumin, Granulated Garlic, Onion Powder, Ground Coriander, Ground Cayenne Pepper, Allspice [pimento]), **Paprika-Turmeric Tomato Sauce** (Red Wine Vinegar [aged red wine vinegar], Diced Tomatoes [organic tomatoes, organic tomato juice, sea salt, calcium chloride, citric acid], Cinnamon, Sweet Paprika, Turmeric, Ground Cumin, Ground Coriander, Sea Salt, Tomato Paste [vine ripened organic tomatoes], Granulated Garlic, Smoked Paprika, Ascorbic Acid [ascorbic acid]), **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Jasmine Rice** [jasmine rice], **Peas** [peas], **Bell Peppers**, **Yellow Onions**, **Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Feta Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)], **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum]

Allergen information:

Contains 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.

