



# BIG ISLAND GARLIC BUTTER SHRIMP

with Pineapple-Cilantro Rice & Snap Peas

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Pineapple



¾ Cup | 1½ Cups  
Jasmine Rice



1 tsp | 2 tsp  
Garlic Powder



2 Cloves | 4 Cloves  
Garlic



4 oz | 8 oz  
Sugar Snap Peas



2 | 4  
Scallions



1 | 1  
Lime



¼ oz | ½ oz  
Cilantro



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



1 TBSP | 2 TBSP  
Cornstarch



1 tsp | 2 tsp  
Paprika



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



2 oz | 4 oz  
Sweet Thai Chili  
Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

## HELLO

### FRIED GARLIC

This crisp, savory-sweet topper adds a big dose of flavor. Keep an eye on the pan so the garlic doesn't burn!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



## STRINGY THINGY

To remove strings from snap peas, simply snap off the stem end with your fingers and gently pull (like a zipper) until the string detaches from the pod. Easy peas-y.

## BUST OUT

- Strainer
- Small bowl
- Small pot
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk
- Paper towels
- Large pan
- Slotted spoon



### 1 START PREP

- Wash and dry produce.
- Drain **pineapple**, reserving juice in a small bowl; roughly chop.



### 2 COOK RICE

- In a small pot, combine **rice**, **chopped pineapple**, **reserved pineapple juice**, **half the garlic powder**, **1 cup water**, and a **pinch of salt** (use a **medium pot** and **2 cups water** for 4 servings).
- Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 3 FINISH PREP

- While rice cooks, thinly slice **garlic**. Trim and remove strings from **snap peas**. Trim **scallions**, then cut crosswise into 1-inch pieces. Quarter **lime**. Roughly chop **cilantro**.



### 4 PREP SHRIMP

- In a medium bowl, combine **flour**, **cornstarch**, **paprika**, **remaining garlic powder**, and a **pinch of salt and pepper**.
- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Add to bowl with **flour mixture** and toss to coat.



### 5 MAKE GARLIC BUTTER

- Heat a **large drizzle of oil** and **2 TBSP butter** (4 TBSP for 4 servings) in a large, preferably nonstick, pan over medium heat.
- Once butter has melted, add **sliced garlic** and cook, stirring constantly, until fragrant and lightly browned, 1-2 minutes. (**TIP: Watch garlic carefully so it doesn't burn!**) Using a slotted spoon, transfer garlic to a paper-towel-lined plate. Reserve pan with **garlic butter**.



### 6 COOK SHRIMP

- Increase heat under pan with **garlic butter** to medium high. Once garlic butter is hot enough that a **pinch of flour mixture** sizzles when added to pan, add **coated shrimp** and cook, stirring occasionally, until golden and almost cooked through, 2-3 minutes.
- Add **snap peas** and **scallions**; cook, stirring occasionally, until veggies are tender and shrimp is cooked through, 2-3 minutes more.
- Stir in **chili sauce** and cook, stirring constantly, until everything is coated, 1 minute more.



### 7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **juice from one lime wedge** (two wedges for 4 servings) and as much **cilantro** as you like. Taste and season with **salt** if needed.
- Divide rice and **garlic butter shrimp and snap peas** between bowls in separate sections. Sprinkle everything with **crispy garlic** and serve with any **remaining lime wedges** on the side.