

# Passion Fruit Teriyaki Shrimp

We're giving classic teriyaki a fresh twist with the addition of passion fruit. The sauce delivers a perfect balance of savory depth and gentle sweetness, coating tender shrimp and soaking into the rice below. Paired with lightly charred vegetables and a crisp finish of herbs and crunchy vegetables, it's fast, flavorful, and beautifully balanced.

## Getting Organized

### EQUIPMENT

Large Skillet  
Medium Saucepan

### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

### 6 MEEZ CONTAINERS

Jasmine Rice  
Rice Sauce  
Bok Choy, Cabbage &  
Onions  
Shrimp  
Passion Fruit Teriyaki  
Sauce  
Carrots, Radish & Herbs

INGREDIENTS: Shrimp, Jasmine Rice, Bok Choy, Green Cabbage, Red Onion, Tamari, Brown Sugar, Daikon Radish, Carrot, Green Onion, Passion Fruit, Garlic, Ginger, Rice Wine Vinegar, Sesame Oil, Sugar, Mirin, Cilantro.

## Good to Know

If you ordered the **Carb Conscious version**, we sent you cauliflower "rice" instead of jasmine rice reducing the **carbs per serving to 40g**. Skip step 1. Heat 1 Tbsp olive oil in a second large skillet over medium-high heat. Sauté the cauliflower "rice" with olive oil, salt and pepper until browned, 3 to 4 minutes. Turn off the heat and stir in the rice sauce and cover and set aside. Use in place of the rice.

**Shrimp is a good source** of selenium, omega-3 fatty acids, vitamin B12 and astaxanthin, a natural and powerful antioxidant.

**Health snapshot per serving** – 350 Calories, 8g Fat, 54g Carbs, 23g Protein, and 9 Freestyle Points.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

15 Minutes to the Table

15 Minutes Hands On

1 Whisk *Super Easy*

meez  meals

## 1. Get Organized

Bring a medium saucepan of water to a boil.

## 2. Cook the Rice

Add the **Jasmine Rice** to the boiling water and cook until tender, about 10 to 12 minutes. Drain well, return to the saucepan and stir in the **Rice Sauce** (the lighter sauce with smaller volume) until well coated. Cover and set aside.

## 3. Sear the Vegetables

While the rice is cooking, heat 1 Tbsp olive oil in a large skillet over medium-high heat. When the oil is hot, add the **Bok Choy, Cabbage & Onions** and a sprinkle of salt and pepper. Cook, stirring occasionally, until the veggies char and start to soften, about 4 to 5 minutes. Remove from the skillet and set aside. Wipe out the skillet.

## 4. Cook the Shrimp and Sauce

Heat 1 Tbsp olive oil in the now-empty skillet over medium-high heat. Pat dry and pepper the **Shrimp**. When the oil is hot add the shrimp and cook until opaque, about 1 minute each side. Remove from the skillet and set aside. Add the **Passion Fruit Teriyaki Sauce** (the darker brown sauce) to the empty skillet and bring to a boil. Reduce the heat to medium and simmer, stirring occasionally, until it thickens enough to coat the back of a spoon, about 3 to 4 minutes. Turn off the heat and stir in the cooked shrimp.

## 5. Put It All Together

Serve the vegetables on top of the rice and spread the shrimp and teriyaki sauce on top. Sprinkle with the **Carrots, Radish & Herbs** and enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**