

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.\*

#### **Ingredients**

**Customized ingredients** 



Chicken Breast 🔄





18 oz Tail-On Shrimp<sup>1</sup>



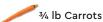
½ cup Cilantro Sauce



2 Tbsps Smooth **Peanut Butter** Spread



1 cup Long Grain White Rice





1 Tbsp Sambal Oelek



2 Tbsps Rice Vinegar



½ lb Snow Peas



2 cloves Garlic



2 Tbsps Honey



1/4 cup Roasted Peanuts



## Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

# Cook the rice

- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- Remove the **honey** from the refrigerator to bring to room temperature.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling



- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.

## 2 Prepare the ingredients & make the sauce

- · Meanwhile, wash and dry the fresh produce.
- Peel the carrots; thinly slice crosswise into rounds.
- Peel and roughly chop 2 cloves of garlic.
- Roughly chop the peanuts.
- In a bowl, whisk together the peanut butter spread, vinegar,

honey (kneading the packet before opening), 1/4 cup of water, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.



- Pat the chicken dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned chicken and sliced carrots in an even layer.

Cook, without stirring, 3 to 4 minutes, or until browned.



#### **CUSTOMIZED STEP 3** If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired); season with salt and pepper.
- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned shrimp and sliced carrots in an even layer. Cook, without stirring, 1 to 2 minutes, or until the shrimp are slightly opaque and the carrots are lightly browned.

# 4 Finish & serve your dish

- Add the snow peas and chopped garlic to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is browned and cooked through.
- Add the sauce (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the sauce is slightly thickened.



- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the cooked rice topped with the finished chicken and vegetables. Top with the cilantro sauce and chopped peanuts. Enjoy!

## **CUSTOMIZED STEP 4** If you chose Shrimp

- Add the **snow peas** and **chopped garlic** to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through.
- Add the sauce (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the cooked rice topped with the finished shrimp and vegetables. Top with the cilantro sauce and chopped peanuts. Enjoy!



