

Ingredients*

Customized ingredients



18 oz Boneless Chicken Breast Pieces 😉



20 oz Tail-On Shrimp¹



1 cup Long Grain White Rice



2 Zucchini





2 oz Sliced Roasted Red Peppers



1 oz Salted Butter



1 ½ Tbsps Yellow **Curry Paste**



¹⁄₃ cup Soy Glaze



1/4 cup Roasted Cashews



1 tsp Black & White Sesame Seeds



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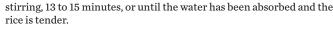
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- · Once boiling, reduce the heat to low. Cover and cook, without



• Turn off the heat and fluff with a fork.

Prepare the ingredients & make the glaze

- Meanwhile, wash and dry the fresh produce.
- Halve the zucchini lengthwise, then thinly slice crosswise.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Roughly chop the peppers.
- Roughly chop the cashews.
- In a bowl, whisk together the soy glaze, 1/4 cup of water, and as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be.

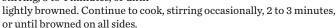


- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the sliced white bottoms of the scallions and chopped
- peppers; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and combined.
- Transfer to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- · Wipe out the pan.





- Pat the chicken dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until



- Add the glaze (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the chicken is coated and cooked through.
- Turn off the heat; stir in the butter until melted and combined.
- Serve the finished rice topped with the cooked chicken (including any glaze from the pan). Garnish with the sliced green tops of the scallions, chopped cashews, and sesame seeds. Enjoy!

CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired); season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the glaze (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.
- Turn off the heat; stir in the butter until melted and combined.
- Serve the finished rice topped with the cooked shrimp (including any glaze from the pan). Garnish with the sliced green tops of the scallions, chopped cashews, and sesame seeds. Enjoy!



