



Honey Garlic Shrimp and Cheesy Zucchini Rice

Prep time: 15 min

Cook Time: 1 hour

Serves: 4

NUTRITION FACTS, PER SERVING:

470 calories

20g fat

620mg sodium



INGREDIENTS: **** Items not included in kit**

Honey Garlic Shrimp

- 1lb. shrimp
- 1.5 TB honey
- 1/2 lemon, juiced
- 1/4 tsp red pepper flakes, or to taste
- 1.5 TB olive oil**
- 3 garlic cloves, minced
- 1 TB butter**
- 1 TB parsley, chopped
- 1/2 lemon, juiced
- Salt & pepper, to taste**

Cheesy Zucchini Rice

- 2 TB butter or olive oil**
- 1 garlic clove, minced
- 2 cups vegetable broth
- 1 cup jasmine rice
- 2 zucchini, shredded
- 1 cup shredded cheddar cheese
- Salt & pepper, to taste**

DIRECTIONS:

1. Honey Sauce: Mix **honey**, **1/2 lemon juiced**, pinch of **salt** and **1/4 tsp red pepper flakes (measure out to your desired spice preference)** in a small bowl. Stir to combine and set aside.
2. Cheesy Zucchini Rice: Rinse the rice in cold water to remove excess starch. Melt **2 TB butter or olive oil** in a large saucepan over medium heat. Add **1 clove minced garlic** and cook stirring for 1 minute. Stir in **2 cups vegetable broth** and rinsed **rice**. Bring to a boil, cover and reduce heat to a simmer and cook for 12 minutes. Remove from heat and stir in **shredded zucchini**, **cheddar cheese** and **salt & pepper to taste**. Stir to combine. Cover for 5 minutes until cheese has melted. Add a TB or so of vegetable broth to adjust consistency as needed. Serve warm.
3. Honey Garlic Shrimp: In a large skillet, add **1.5 TB olive oil** over medium heat and sauté **3 cloves minced garlic** for 1 minute. Add the **shrimp** and toss to combine. Cook stirring frequently for 3-5 minutes until shrimp is no longer pink. Pour in the **Honey Sauce** mixture and **1 TB butter**. Stir to combine. Remove pan from heat and sprinkle with **chopped parsley** and squeeze the **remaining 1/2 lemon juiced**, toss to combine.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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