

Thai Red Curry Shrimp with Pineapple & Jasmine Rice

Craving something bold and full of flavor? This is the dinner for you! Our red curry features plump shrimp simmered in a spicy, citrusy Thai red curry sauce. Pineapple tidbits add a hint of sweetness and fragrant jasmine rice serves as the foundation of the dish. It's topped with basil for a bright and aromatic finish.

Ingredients

- Shrimp **SF**
- Thai red curry sauce **S T**
- Jasmine rice
- Roma tomato
- Pineapple tidbits
- Serrano pepper **D**
- Basil
- Mini sweet peppers
- Shallot

Allergens

- SF** Shellfish **S** Soy **T** Tree nuts

Supplies to Gather

- Nonstick saute pan (12 inches)
- Kitchen knife & cutting board
- Microwave-safe bowl
- Kitchen tongs
- Cooking spoon
- Paper towels
- Salt & pepper
- Cooking oil

Did You Know?

Pineapples take 18-20 months to grow ready for harvest, and a pineapple plant produces only one pineapple at a time.



590

Calories
Per Serving



Chef
Pick



Mild

1 Let's Get Started!



Rinse your fresh produce
Gently pat dry

Personalized Proteins!

Follow all other listed cooking directions, but use the alternate steps below to prepare your selected protein.

Sliced Chicken Breast – 680 cal

Carefully place the sliced chicken breast into the pan and cook for 3-4 min, turning the pieces as they cook, until lightly browned and thoroughly cooked. Remove the chicken and set aside. Continue as written, returning the chicken to the pan in **Step 5**.

Diced Tofu – 740 cal

Carefully place the tofu into the pan and cook for 3-4 min, or until lightly browned, stirring occasionally. Remove the tofu and set aside. Continue as written, returning the tofu to the pan in **Step 5**.

Jumbo Shrimp – 610 cal

Carefully place the jumbo shrimp into the pan and cook for 3 min. Turn the shrimp over and cook for 1-2 additional min. Remove the shrimp and set aside. Continue as written, returning the jumbo shrimp to the pan in **Step 5**.

Note: Calories listed are the total calories (per serving) including the alternate protein.



Step 2

- Slice the **mini sweet peppers** into rings, discarding any seeds.
- Thinly slice the **shallot**.
- For a spicier dish, thinly slice the **serrano pepper** into rings.
- Cut the **Roma tomato** into wedges.



Step 5

- Drain the excess juice from the **pineapple tidbits**, then stir the pineapple tidbits and the **Thai red curry sauce** into the pan. Bring the sauce to a simmer and cook for 2-3 min, stirring occasionally.
- Return the **shrimp** to the pan and stir into the curry sauce. **Turn off the heat**. Season to taste with salt and pepper.
- Meanwhile, add the **jasmine rice** to a microwave-safe bowl, cover with a damp paper towel, and microwave for 1 min. Stir, then microwave for 1 additional min.



Step 3

- Place the **shrimp** onto paper towels and pat dry. Season with salt and pepper.
- Place a large nonstick saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** add the shrimp and cook for 2-3 min, stirring occasionally. Remove the shrimp and set aside.



Step 4

- Increase the heat to **medium-high**. Place the **tomato wedges** into the pan and cook for 2 min, without moving, to lightly sear.
- Add the **mini sweet peppers** along with 1 additional tbsp. of cooking oil. Season with salt and pepper. Cook for 2-3 min, or until softened, stirring occasionally.
- Add the sliced **shallot** and cook for 2 min, or until softened. If using, add the sliced **serrano pepper** and cook for 30 sec.



Let's Plate! 6

Divide the jasmine rice between serving bowls. Serve the rice alongside, or spoon the red curry with pineapple and shrimp over the rice. Garnish as desired with freshly torn **basil**.

Please Note: When adding ingredients to a hot pan always be careful of any oil splatter. Cooking times may vary due to different appliances and temperatures.