

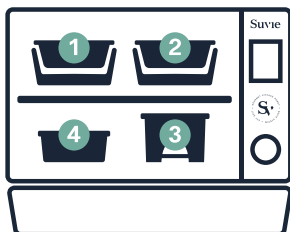
Cilantro Lime Shrimp

with Fajita Rice and Roasted Broccoli

Hold this corner
to logo on Suvie



Collect from your pantry:
olive oil, salt, pepper



1. Vegetables: **Broccoli**

Open package & pour into Suvie pan. Place pan in **upper left** cooking zone.

2. Protein: **Wild Shrimp**

Don't cut open packages! Place in Suvie pan and fully cover with water. Place in **upper right** cooking zone.

3. Starch: **Jasmine Rice**

Pour into strainer. **Do not add water.** Place in bottom **right cooking zone** with FRONT facing outwards, **Don't forget to add salt!**

4. Sauce: **Cilantro Lime**

Don't cut open package! Place **Cilantro Lime** in **lower left** cooking zone. **Do not add water.**

5. Garnishes: **Fajita Seasoning, Lime Juice**

Keep garnishes in fridge.

6. Scan this card

Hold **the corner of this card** to the logo on Suvie until scanned.



7. Set Suvie

- **Don't forget to fill the reservoir** to the fill line indicated
- Choose **Cook Now, Refrigerate, or Schedule** on the screen.
- You can also **customize** the cook times to your liking!
- Wait until cook is done before proceeding to the steps below.



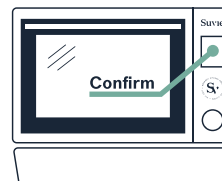
8. Carefully remove pan (**it will be hot!**) with **shrimp** from Suvie & drain water. Remove **shrimp** from packaging & discard liquid.



9. Place **shrimp** in Suvie pan & pat dry. Open the **cilantro lime sauce** and evenly spread *1/2 the pouch over the shrimp. Return pan to Suvie.



10. Season **broccoli** with **olive oil, salt,** and **pepper** to taste. Return pan to Suvie.



11. Confirm broil times on Suvie screen. Close Suvie door & select **"Start Broil."**



12. After the broil, remove starch pan from Suvie & transfer **jasmine rice** to a bowl.



13. Add **fajita seasoning** and **lime juice** to the rice. Stir to combine, and season to taste with salt and pepper.



14. Divide rice and broccoli between plates. Top with the cilantro lime shrimp.

***We have included double the amount of cilantro lime sauce you need to make a 2 person meal.**



QX6

Approx.
Cook Time:
2 hrs

Nutrition Facts

Serving size 1 meal (305g)

1 Serving: Shrimp 8-10 shrimp (113g), Broccoli 1 cup (70.9g), Jasmine Rice 1/3 cup (56.7g), Cilantro Lime 1/4 cup (49.6g), Fajita Seasoning 1 tsp (7.1g), Lime Juice 1/2 tbsp (7.1g)

Amount per serving

Calories 390

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 155mg	52%
Sodium 410mg	18%
Total Carbohydrate 46g	17%
Dietary Fiber 3g	11%
Total Sugars 3g	0%
Includes 0g Added Sugars	0%

Protein 33g

Vit. D 0mcg 0% • Calcium 160mg 10%
Iron 1.3mg 8% • Potas. 360mg 8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Due to the long sous vide cook time some temperature settings are below the FDA recommended temperatures. Please use caution when cooking below the FDA recommended temperatures.

Cilantro Lime Shrimp

with Fajita Rice and Roasted Broccoli

Ingredients: Wild Shrimp, Broccoli, Jasmine Rice, Water, High Oleic Sunflower Oil, Roasted Poblano Chilies, Cilantro, Parsley, Dehydrated Garlic, Roasted Garlic, Lime Juice Concentrate, Jalapeño Peppers, Sea Salt, Lemon Juice Concentrate, Lemon Peel, Tapioca Starch, Chiles, Spice, Black Pepper, Sunflower Lecithin, Xanthan Gum, Monkfruit Extract, Citric Acid, Spices, Garlic, Onion, Calcium Stearate (Free-flow Agent), And Tenderizer (Proteolytic Enzyme Derived From Aspergillus Flavus Oryzae And From Papaya), Filtered Water, Lemon Juice Concentrate, Lemon Essence, Lemon Oil, Sodium Metabisulfite.

ALLERGENS: Shrimp.

Collect the following:

	2 servings (pcs)	4 servings (pcs)
Wild Shrimp	1	2
Broccoli	1	2
Jasmine Rice	1	2
Cilantro Lime	1	1
Fajita Seasoning	1	2
Lime Juice	1	2



Questions? Email help@suvie.com