



Cooking Made Easy

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Coconut Shrimp Satay with Shaved Carrot & Cucumber Salad



Marinating shrimp in a spicy coconut milk makes for exceptionally sweet and succulent shrimp skewers. Peanut satay sauce – everyone's favorite Thai condiment—couldn't be easier to make at home. A bright, crunchy cucumber salad completes this revamped take-out dinner.



30 min



level 2



eat me first



lactose free



gluten free



Shrimp



Coconut Milk



Peanut Butter



Soy Sauce



Shallot



Sriracha



Carrot



Mint



Garlic



White Wine Vinegar



Cucumber



Wooden Skewers

Ingredients	2 People	4 People
Shrimp	1) 10 oz	20 oz
Carrot	1	2
Cucumber	1	2
Peanut Butter	2) 2 T	4 T
Shallot	1	2
Garlic	2 cloves	4 cloves
Sriracha	3) 3 t	6 t
Soy Sauce	4) 1 t	2 t
Mint	1 bunch	2 bunches
Lite Coconut Milk	1 can	2 cans
White Wine Vinegar	2 T	4 T
Wooden Skewers	4	8
Sugar*	2 t	4 t
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Shellfish
- 2) Peanuts
- 3) Fish
- 4) Soy

Tools

Baking Sheet, Peeler, Small Bowl, Medium Bowl

Ruler

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Nutrition per person Calories: 634 cal | Carbs: 36 g | Fat: 37 g | Protein: 39 g | Fiber: 6 g



1 Preheat oven to 400 degrees. (If you have a grill pan, you can skip this!) Soak the **wooden skewers** in **water**. Place the **shrimp** in a medium bowl with $\frac{2}{3}$ the **coconut milk** and 2 teaspoons **sriracha**. Set aside to marinate. **HINT:** You may need to stir the **coconut milk** to account for any natural separation.



2 Peel the **carrot**. Using a peeler, shave the **cucumber** and **carrot** into ribbons lengthwise, rotating as necessary. Thinly slice the **shallot**. Chop the **mint**. Grate or mince the **garlic**.



3 In a small bowl, combine the **peanut butter**, 1 teaspoon **soy sauce**, 3 tablespoons **coconut milk**, 1 teaspoon **sriracha**, 1 teaspoon **sugar**, and **garlic** to taste. Taste and season with **salt** and **pepper**, as desired.

4 Thread the **shrimp** onto the skewers. Place skewers on a lightly oiled baking sheet and bake in the oven for 5-6 minutes, until opaque.

HINT: If you have a grill pan, heat 1 tablespoon **oil** on a grill pan over high heat. Cook the skewers for 2-3 minutes per side, until opaque and slightly charred. They will be delicious either way!



5 Toss the **cucumber**, **carrot**, and **shallot** (to taste) in a medium bowl with the **chopped mint**, 1 teaspoon **sugar**, **white wine vinegar**, and season with **salt** and **pepper**.

6 Serve the **shrimp skewers** and drizzle with the **peanut sauce**. Serve the **cucumber salad** to the side. Enjoy!