



SIZZLING HOISIN SHRIMP

with Ginger Scallion Rice and Crispy Green Beans



HELLO
GINGER SCALLION RICE
Take rice from simple to sensational with the help of aromatics.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**



Scallions



Lime



Jasmine Rice



Shrimp
(Contains: Shellfish)



Sesame Seeds



Ginger



Garlic



Green Beans



Hoisin Sauce
(Contains: Soy)

START STRONG

We love a time-saving trick during the hustle-bustle of the season: if you have a food processor, put the garlic and peeled ginger in there separately and give them a few pulses each to mince them quickly.

BUST OUT

- Small pot
- Medium bowl
- Peeler
- Large pan
- Grater
- Baking sheet
- Paper towel
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Ginger 1 Thumb | 1 Thumb
- Lime 1 | 1
- Garlic 2 Cloves | 2 Cloves
- Jasmine Rice ¾ Cup | 1½ Cups
- Green Beans 6 oz | 12 oz
- Shrimp 10 oz | 20 oz
- Hoisin Sauce 1 TBSP | 2 TBSP
- Sesame Seeds 1 TBSP | 2 TBSP

HELLO WINE



PAIR WITH
Curieuse Pays d'Oc Viognier, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. In a small pot, bring **1¼ cups water** and a large pinch of **salt** to a boil. Trim, then thinly slice **scallions**, keeping greens and whites separate. Peel **ginger**, then grate or finely mince. Cut **lime** into wedges. Mince **garlic**.



4 MARINATE SHRIMP

Rinse **shrimp**, then pat dry with a paper towel. In a medium bowl, toss together shrimp, **1 TBSP hoisin sauce** (we sent more), **garlic**, and half the **ginger**. Season with **salt** and **pepper**.



2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a gentl simmer. Cook until tender, about 15 minutes.



5 COOK AROMATICS

Heat a drizzle of **oil** in a large pan over medium heat. Add **scallion whites** and remaining **ginger**. Toss until softened and fragrant, 2-3 minutes. Transfer to pot with **rice**. Stir to combine, then cover until meal is ready.



3 ROAST GREEN BEANS

Toss **green beans** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and slightly crisp, about 15 minutes, tossing halfway through.



6 COOK SHRIMP AND FINISH

Add **shrimp** and a drizzle of **oil** to same pan over medium-high heat. Cook, tossing, until shrimp are firm and opaque, 3-4 minutes. Divide **rice** between plates, then top with **green beans** and shrimp. Garnish with **scallion greens** and **sesame seeds**. Serve with **lime wedges** on the side.

OPEN SESAME!

This recipe hits the magic spot between sweet and savory.

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