

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz Carrots



1 | 2 Persian Cucumber



1|1 Lime



2 Cloves | 4 Cloves Garlic



4 oz | 8 oz Shredded Red Cabbage



2 oz | 4 oz Arugula



1.5 oz | 3 oz Sesame Dressing Contains: Soy, Wheat



1 oz | 2 oz Peanuts Contains: Peanuts



10 oz | 20 oz Shrimp Contains: Shellfish



1 oz | 2 oz Sweet Thai Chili Sauce Contains: Soy

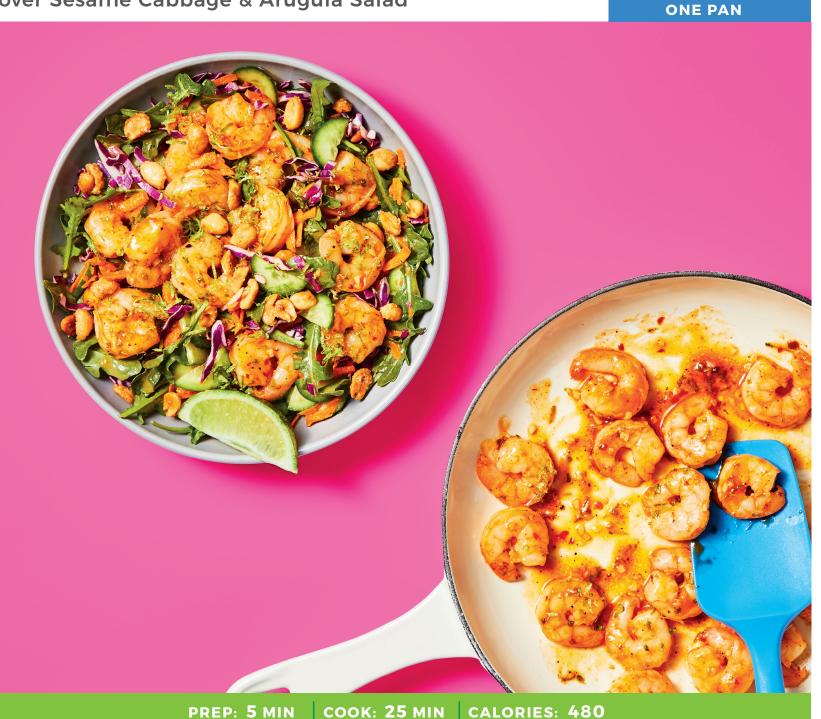
HELLO

SESAME SALAD

This mix of arugula, cabbage, carrots, and cuke in a savory sesame lime dressing makes a deliciously colorful bed for shrimp.

THAI SHRIMP WITH CANDIED PEANUTS

over Sesame Cabbage & Arugula Salad



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SIMPLY THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the green surface layer from the lime, then mince it.

BUST OUT

- Peeler
- Box grater
- Large bowl
- Zester
- · Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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1 PREP

- Wash and dry all produce.
- Trim and peel carrots, then grate on the largest holes of a box grater; transfer to a large bowl. Halve cucumber lengthwise; thinly slice crosswise into half-moons. Zest and quarter lime. Peel and mince or grate garlic.



2 CANDY PEANUTS

- Heat a large, preferably nonstick, pan over medium-high heat. Add peanuts,
 2 tsp sugar (4 tsp for 4 servings),
 and 2 TBSP water. Cook, stirring often, until water has evaporated and peanuts are coated and lightly toasted,
 3-5 minutes
- Turn off heat; transfer to a small bowl. Wipe out pan.



3 MAKE SALAD

 Add cucumber, cabbage, arugula, sesame dressing, and juice from two lime wedges (four wedges for 4 servings) to bowl with grated carrots. Toss to combine. Season with salt and pepper.



4 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels.
- Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for peanuts over medium-high heat. Once pan is hot, add shrimp and garlic. Cook, stirring occasionally, until shrimp is opaque and cooked through, 3-4 minutes. Season with salt and pepper.



5 ADD SAUCE

Turn off heat under pan with shrimp.
 Stir in chili sauce and half the lime zest until evenly coated.



6 SERVE

 Divide sesame cabbage and arugula salad between plates and top with Thai shrimp. Garnish with candied peanuts and remaining lime zest. Serve with any remaining lime wedges on the side.

* Shrimp is fully cooked when internal temperature reaches 145°.