



# THAI SHRIMP WITH CANDIED PEANUTS

over Sesame Cabbage & Arugula Salad

ONE PAN

## 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.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 480



## 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**.



### 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**.



### 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.



### 5 ADD SAUCE

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



### 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**.



### 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°.