



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 cucumbers in a savory sesame-lime dressing makes a delicious, colorful bed for shrimp.

THAI SHRIMP WITH CANDIED PEANUTS

over Sesame Cabbage & Arugula Salad



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 produce.**
- Trim and peel **carrots**, then grate on the largest holes of a box grater; transfer to a large bowl. Trim and 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

- To bowl with **grated carrots**, add **cucumber**, **cabbage**, **arugula**, **sesame dressing**, and **juice from two lime wedges (four wedges for 4 servings)**. 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 are opaque and cooked through, 3-4 minutes. Season with **salt** and **pepper**. Turn off heat.



5 ADD SAUCE

- Add **chili sauce** and **half the lime zest** to pan with **shrimp**. Stir until evenly coated.



6 SERVE

- Divide **salad** between plates and top with **shrimp**. Garnish with **candied peanuts** and **remaining lime zest**. Serve with any **remaining lime wedges** on the side.

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