



TILAPIA WITH SCALLION SRIRACHA PESTO

over Ginger Jasmine Rice with Green Beans

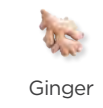


HELLO

GINGER JASMINE RICE

Grains get an instant lift with the addition of aromatics.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 650**



Ginger



Lime



Sesame Oil



Sriracha



Green Beans



Scallions



Jasmine Rice



Sesame Seeds



Tilapia
(Contains: Fish)



Soy Sauce
(Contains: Soy)

START STRONG

Making pesto is more art, less science. Give the mixture a taste in step 3. Does it need more acid? Add lime. A stronger flavor? Add ginger. More sweetness? Grab a pinch of sugar.

BUST OUT

- Peeler
- Small pot
- 2 Medium bowls
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (1 TBSP | 2 TBSP)
- Large pan
- Paper towel
- Plastic wrap
- Strainer

INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 2 Thumbs
- Scallions 4 | 8
- Lime 1 | 2
- Jasmine Rice ½ Cup | 1 Cup
- Sesame Oil 1 TBSP | 2 TBSP
- Sesame Seeds 1 TBSP | 2 TBSP
- Sriracha 1 tsp | 2 tsp
- Tilapia 11 oz | 22 oz
- Green Beans 6 oz | 12 oz
- Soy Sauce 1 TBSP | 2 TBSP

HELLO WINE



PAIR WITH

Wandern Monterey County Grüner Veltliner, 2016

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1 PREP

Wash and dry all produce. Peel ginger, then mince or grate until you have 2 TBSP. Trim, then finely chop scallions. Halve lime; cut one half into wedges.



4 COOK TILAPIA

Heat 1 TBSP oil in a large pan over medium-high heat (use a nonstick pan if you have one). Pat tilapia dry with a paper towel. Season generously all over with salt and pepper. Add to pan and cook until flesh is firm and opaque and surface is browned, 4-6 minutes per side.



2 COOK RICE

Melt 1 TBSP butter in a small pot over medium-high heat. Add 1 TBSP minced ginger. Cook, tossing, until crisp and fragrant, 1-2 minutes. Add ¾ cup water and a pinch of salt. Bring to a boil, then add rice, stirring once. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



5 COOK GREEN BEANS

Place green beans in a medium, microwave-safe bowl with a splash of water. Cover with plastic wrap and poke a few holes in wrap. Microwave on high until beans are just tender, 3-5 minutes. (TIP: Alternatively, boil beans in a medium pot of salted water until tender, 3-4 minutes.) Drain water from bowl, then add 1 TBSP butter and toss to melt. Season with salt and pepper.



3 MAKE SCALLION PESTO

Add scallions, sesame oil, sesame seeds, 1 TBSP olive oil, 1 tsp ginger, 1 tsp sugar, juice from lime half, and sriracha (to taste) to a medium bowl. Stir to combine. Season with salt and pepper. Taste and add more ginger or lime juice, if desired. Set aside.



6 FINISH AND SERVE

Add 1 TBSP soy sauce (we sent more) to pot with rice, then fluff grains with a fork, distributing soy sauce. Season with salt and pepper. Divide rice and green beans between plates. Arrange tilapia on top of rice, then drizzle all over with scallion pesto. Serve with any remaining lime wedges for squeezing over.

TOP NOTCH!

Impressed by scallion pesto? Make it again with steak.

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