



SHRIMP AND ZUCCHINI RIBBONS

with Basil Oil over Jasmine Rice



HELLO BASIL OIL

A fragrant infused olive oil that brings a hint of herbaceous flavor

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 630**



Scallions



Lemon



Zucchini



Chili Flakes



Jasmine Rice



Shrimp
(Contains: Shellfish)



Basil Oil

START STRONG

Planning ahead? You can make the salad in steps 3 and 4 up to four hours in advance. The extra time will also allow the zucchini to soften and soak up the lemon marinade.

BUST OUT

- Small pot
- Paper towels
- Zester
- Large pan
- Large bowl
- Small bowl
- Peeler
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Jasmine Rice ½ Cup | 1 Cup
- Lemon 1 | 2
- Zucchini 1 | 2
- Basil Oil 5 tsp | 10 tsp
- Shrimp 10 oz | 20 oz
- Chili Flakes 1 tsp | 1 tsp

WINE CLUB

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1 SOFTEN SCALLIONS

Wash and dry all produce. Trim, then thinly slice **scallions**, separating whites from greens. Melt **1 TBSP butter** in a small pot over medium-high heat. Add scallion whites and cook until just softened, 1-2 minutes. Season with **salt**. Pour in **¾ cup water** and bring to a boil.



4 MARINATE ZUCCHINI AND RINSE SHRIMP

Toss **zucchini** with **basil oil** and half the **lemon zest**. Season with plenty of **salt** and **pepper**. Squeeze in juice from **1 lemon quarter** and toss to coat. Set aside. Rinse **shrimp**, then pat dry with paper towels and season all over with plenty of salt and pepper.



2 COOK RICE

Once water boils, add **rice** to pot and stir to combine. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, 12-15 minutes. Keep covered off heat until ready to use.



5 COOK SHRIMP

Heat **1 TBSP olive oil** and **1 TBSP butter** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **shrimp** and season with **chili flakes** (to taste—start with ¼ tsp and add more from there). Cook, tossing, until pink and firm, 3-5 minutes. While shrimp cook, place another 1 TBSP butter in a small microwave-safe bowl. Microwave until melted, about 1 minute. Squeeze in juice from another **lemon quarter**. Stir, then season with **salt** and **pepper**.



3 PREP ZUCCHINI

Meanwhile, zest 1 tsp zest from **lemon**, then cut into quarters. Trim ends from **zucchini**. Working over a large bowl, shave zucchini lengthwise into thin ribbons using a peeler, rotating as you go. Stop once you get to seedy core; discard core.



6 FINISH AND SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**. Divide between bowls. Shake off any excess marinade from **zucchini**, then arrange ribbons on top of rice. Place **shrimp** on top, then drizzle with **lemon butter**. Garnish with **scallion greens**, remaining **lemon zest**, and additional **chili flakes** (to taste). Serve with remaining **lemon quarters**.

TAKE A SPIN!

Give those zucchini ribbons a twirl.

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