



# 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: 600**



Scallions



Lemon



Zucchini



Chili Flakes



Jasmine Rice



Shrimp  
(Contains: Shellfish)



Basil Oil

## START STRONG

Planning ahead? You can marinate the zucchini up to two 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

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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## 1 SOFTEN SCALLIONS

Wash and dry all produce. Trim and 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 the 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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