



SIZZLING HOISIN SHRIMP

with Ginger Scallion Rice & Roasted Green Beans



HELLO HOISIN SHRIMP

A sweet, salty, tangy marinade adds an umami-packed punch to succulent shrimp.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**



Scallions



Garlic



Jasmine Rice



Shrimp
(Contains: Shellfish)



Sesame Seeds



Ginger



Lime



Green Beans



Hoisin Sauce
(Contains: Soy, Wheat)

START STRONG

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Grater
- Large pan
- Small pot
- Kosher salt
- Paper towels
- Black pepper
- Medium bowl
- Baking sheet
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- | | |
|----------------|-------------------|
| • Scallions | 2 4 |
| • Ginger | 1 Thumb 1 Thumb |
| • Garlic | 1 Clove 1 Clove |
| • Lime | 1 1 |
| • Jasmine Rice | ¾ Cup 1½ Cups |
| • Shrimp* | 10 oz 20 oz |
| • Hoisin Sauce | 2 TBSP 2 TBSP |
| • Green Beans | 6 oz 12 oz |
| • Sesame Seeds | 1 TBSP 1 TBSP |

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Peel and grate or mince **ginger**. Peel and mince **garlic**. Quarter **lime**.



4 MARINATE SHRIMP

While rice cooks, rinse **shrimp** and pat dry with paper towels. Toss in a medium bowl with **garlic**, half the **hoisin** (all the hoisin for 4 servings), and remaining **ginger**. Season with **salt** and **pepper**. Set aside to marinate for at least 5 minutes.



2 COOK AROMATICS

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites** and half the **ginger**; cook until fragrant, 1 minute.



5 ROAST GREEN BEANS

Meanwhile, toss **green beans** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast, tossing halfway through, until browned and slightly crisp, 12-15 minutes.



3 COOK RICE

Add **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a big pinch of **salt** to same pot. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **shrimp mixture** and cook, stirring, until shrimp is opaque and cooked through, 3-4 minutes. Divide **rice** between plates; top with **green beans** and shrimp. Sprinkle with **scallion greens** and as many **sesame seeds** as you like. Serve with **lime wedges** on the side.

SESAME TREAT

Next time, try toasting your sesame seeds in a dry pan over low heat until golden and fragrant.



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