



# SIZZLING HOISIN SHRIMP

with Ginger Scallion Rice and Crispy Green Beans



## HELLO

### GINGER SCALLION RICE

Take rice from simple to sensational with the help of aromatics.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 590**



Scallions



Lime



Jasmine Rice



Shrimp  
(Contains: Shellfish)



Sesame Seeds



Ginger



Garlic



Green Beans



Hoisin Sauce  
(Contains: Soy)



## START STRONG

Here's a trick for peeling ginger: take a spoon with the backside facing outward and dig the tip just beneath the surface. The skin will practically remove itself.

## BUST OUT

- Small pot
- Medium bowl
- Peeler
- Large pan
- Grater
- Baking sheet
- Paper towel
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

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

## HELLO WINE



PAIR WITH  
La Colline Sacrée  
Pays d'Oc Viognier, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 400 degrees. In a small pot, bring **1¼ cups water** and a large pinch of **salt** to a boil. Trim, then thinly slice **scallions**, keeping greens and whites separate. Peel **ginger**, then grate or finely mince. Cut **lime** into wedges. Mince **garlic**. **TIP:** Use a press to make garlic prep easy-peasy. Get one at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



## 4 MARINATE SHRIMP

Rinse **shrimp**, then pat dry with a paper towel. In a medium bowl, toss together shrimp, **1 TBSP hoisin sauce** (we sent more), **garlic**, and half the **ginger**. Season with **salt** and **pepper**.



## 2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes.



## 5 COOK AROMATICS

Heat a drizzle of **oil** in a large pan over medium heat. Add **scallion whites** and remaining **ginger**. Toss until softened and fragrant, 2-3 minutes. Transfer to pot with **rice**. Stir to combine, then cover until meal is ready.



## 3 ROAST GREEN BEANS

Toss **green beans** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and slightly crisp, about 15 minutes, tossing halfway through.



## 6 COOK SHRIMP AND FINISH

Add **shrimp** and a drizzle of **oil** to same pan over medium-high heat. Cook until shrimp are firm and opaque, 3-4 minutes. Divide **rice** between plates, then top with **green beans** and shrimp. Garnish with **scallion greens** and **sesame seeds**. Serve with **lime wedges** on the side for squeezing over.

## OPEN SESAME!

This recipe hits the magic spot between sweet and savory.

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