



HALL OF FAME

SESAME 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: 550



Green Beans



Garlic



Jasmine Rice



Hoisin Sauce
(Contains: Soy)



Sesame Seeds



Scallions



Ginger



Shrimp
(Contains: Shellfish)



Lime

START STRONG

Here's a trick for peeling ginger: take a spoon with the backside facing outwards 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
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

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

- | | |
|----------------|---------------------|
| • Scallions | 2 2 |
| • Garlic | 2 Cloves 2 Cloves |
| • Ginger | 1 Thumb 1 Thumb |
| • Lime | 1 1 |
| • 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 1 TBSP |

HELLO WINE



PAIR WITH

La Forêt Vin de Pays d'Oc
Pinot Noir, 2015

[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. Mince **garlic**. Peel **ginger**, then grate or finely mince. Cut **lime** into wedges.



4 MARINATE SHRIMP

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 crispy, about 15 minutes, tossing halfway through.



6 COOK SHRIMP AND FINISH

Add **shrimp mixture** and a drizzle of **oil** to same pan over medium-high heat. Cook until 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!

We love how this recipe hits the magic spot between sweet and savory.



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