



SIZZLING HOISIN SHRIMP

with Ginger Scallion Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



1 Clove | 1 Clove
Garlic



1 | 1
Lime



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Shrimp
Contains: Shellfish



2 TBSP | 2 TBSP
Hoisin Sauce
Contains: Soy, Wheat



6 oz | 12 oz
Green Beans



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

HOISIN SAUCE

This Cantonese-style sauce is sweet and tangy with a barbecue-like kick.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 500



SO A-PEELING

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

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

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

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



1 PREP

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



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.



3 COOK RICE

- Add **rice**, **¾ cup water** (**1½ cups for 4 servings**), and a **big pinch of salt** to pot with **aromatics**. 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.



4 MARINATE SHRIMP

- While rice cooks, rinse **shrimp*** under cold water 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 shrimp aside to marinate for at least 5 minutes.



5 ROAST GREEN BEANS

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



6 COOK SHRIMP & SERVE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **marinated shrimp** and cook, stirring, until shrimp are 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.

*Shrimp are fully cooked when internal temperature reaches 145°.