



TILAPIA WITH SCALLION SRIRACHA PESTO

over Ginger Rice with Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



4 | 8
Scallions



1 | 2
Lime



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



1 tsp | 2 tsp
Sriracha



11 oz | 22 oz
Tilapia
Contains: Fish



6 oz | 12 oz
Green Beans



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



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

HELLO

SCALLION SRIRACHA PESTO

Tangy, sweet, savory, and spicy all at once.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 670



PESTO CHANGO

Making pesto is more art, less science. Does it need more acid? More lime. A stronger flavor? More ginger—you get it.

BUST OUT

- Small pot
- Paper towels
- 2 Medium bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce (except green beans).
- Peel and mince or grate ginger. Trim and finely chop scallions. Halve lime; cut one half into wedges (for 4 servings, halve one lime and quarter remaining).



4 COOK FISH

- Pat tilapia* dry with paper towels; season generously all over with salt and pepper.
- Heat a large drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add tilapia and cook until browned and cooked through, 4-6 minutes per side. Turn off heat.



2 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add 1 TBSP ginger (2 TBSP for 4 servings). Cook, stirring, until fragrant, 30 seconds.
- Add ¾ cup water (1½ cups for 4) and a pinch of salt. Bring to a boil, then stir in rice. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK GREEN BEANS

- While tilapia cooks, pierce green bean bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. TIP: No microwave? No problem! Steam green beans in a small pot with a splash of water until just tender, 5-7 minutes.
- Transfer green beans to a second medium bowl; add 1 TBSP butter (2 TBSP for 4 servings). Stir until melted. Season with salt and pepper.



3 MAKE SCALLION PESTO

- While rice cooks, in a medium bowl, combine scallions, sesame oil, half the sesame seeds, 1 TBSP olive oil, 1 tsp ginger, 1 tsp sugar, juice from half a lime, and Sriracha to taste. (For 4 servings, use all the sesame seeds, 2 TBSP olive oil, 2 tsp ginger, 2 tsp sugar, and juice from one lime.) Season with salt and pepper; add more ginger or lime juice to taste.



6 FINISH & SERVE

- Fluff rice with a fork and season with salt and pepper.
- Divide rice and green beans between plates. Arrange tilapia on top of rice; drizzle with scallion Sriracha pesto and soy sauce to taste. Serve with lime wedges on the side.

*Tilapia is fully cooked when internal temperature reaches 145°.