



HONEY-SESAME SHRIMP & WONTON SALAD

with Cucumber, Carrots, Peanuts & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 tsp | 4 tsp
Honey



1 | 2
Baby Lettuce



1 | 2
Mini Cucumber



2 | 4
Scallions



10 oz | 20 oz
Shrimp
Contains: Shellfish



½ oz | 1 oz
Peanuts
Contains: Peanuts



4 oz | 8 oz
Shredded Carrots



3 oz | 6 oz
Sesame Dressing
Contains: Sesame,
Soy, Wheat



1 | 2
Wonton Strips
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HELLO

WONTON STRIPS

Crispy wonton strips take the place of crunchy croutons for a perfect salad topping!

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 510



CRUNCH TIME

To bring out the peanuts' flavor and crunch, toast in a small dry pan over medium heat, stirring often, 2-3 minutes.

BUST OUT

- Small bowl
- Paper towels
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Wash and dry produce.
- Place sealed **honey packet** in a small bowl of warm water to soften.
- Trim and discard root end from **lettuce**; chop leaves into bite-size pieces. Trim and halve **cucumber** lengthwise; slice crosswise into ¼-inch-thick half-moons. Trim **scallions**. Cut scallion whites crosswise into 1-inch pieces; thinly slice greens.



3 DRESS SALAD

- In a large bowl, toss together **lettuce**, **cucumber**, **carrots**, and **sesame dressing**. Taste and season with **salt** and **pepper**.



2 COOK SHRIMP

- Rinse **shrimp*** under cold water; pat dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over high heat. Once pan is very hot, add shrimp and **scallion whites**. Cook, stirring occasionally, until shrimp are opaque and cooked through and scallions are slightly charred, 3-4 minutes. **TIP: Lower heat if scallions begin to brown too quickly.**
- In the last minute of cooking, stir in **peanuts**. Cook, stirring, until lightly browned. Remove from heat; stir in **honey** until fully coated. Season with **salt** and **pepper** if desired.



4 SERVE

- Divide **salad** between bowls. Top with **shrimp** and **wonton strips**. Garnish with **scallion greens** and serve.

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