



GARLIC-LIME SHRIMP WITH COCONUT BROTH

plus Jasmine Rice & Tomato Salsa

INGREDIENTS

4 PERSON | 8 PERSON



1½ Cups | 3 Cups
Jasmine Rice



1 | 2
Lime



3 Cloves | 6 Cloves
Garlic



20 oz | 40 oz
Shrimp
Contains: Shellfish



1 | 2
Tomato



2 | 4
Scallions



1 | 2
Green Bell Pepper



1 | 2
Tomato Paste



1 | 2
Chicken Stock
Concentrate



1 | 2
Veggie Stock
Concentrate



2 | 4
Coconut Milk
Contains: Tree Nuts



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HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 720



HELLO FRESH

BUST OUT

- Small pot
- Zester
- Paper towels
- Medium bowl
- Small bowl
- Medium pot

- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (4 TBSP | 8 TBSP)

Contains: Milk

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.



1 COOK RICE

- **Wash and dry produce.**
- In a small pot (**medium pot for 8 servings**), combine **rice**, **2¼ cups water (4½ cups for 8)**, and a **pinch of salt**. 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.



2 MARINATE SHRIMP

- While rice cooks, zest and quarter **lime**. Peel and mince **garlic**.
- Rinse **shrimp*** under cold water, then pat dry with paper towels. In a medium bowl (**large bowl for 8 servings**), combine shrimp, **lime zest**, **half the garlic**, a **drizzle of olive oil**, **salt**, and **pepper**. Toss to combine; set aside to marinate, stirring occasionally.



3 FINISH PREP & MAKE SALSA

- Dice **tomato** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Core and dice **bell pepper** into ½-inch pieces.
- In a small bowl, combine tomato, scallion greens, a **drizzle of olive oil**, **juice from one lime wedge (two wedges for 8 servings)**, **salt**, and **pepper**.



4 START BROTH

- Heat **2 TBSP butter (4 TBSP for 8 servings)** and a **drizzle of oil** in a medium pot (**large pot for 8**) over medium-high heat. Add **bell pepper** and cook, stirring occasionally, until pepper softens slightly, 3-4 minutes. Add **scallion whites** and **remaining garlic**. Cook, stirring, until fragrant, 30-60 seconds.
- Add **tomato paste**, **chicken stock concentrate**, and **veggie stock concentrate**. Cook, stirring, until tomato paste is fragrant, about 30 seconds.



5 FINISH BROTH

- Thoroughly shake **coconut milk** in containers before opening. Add coconut milk and **1 cup water (2 cups for 8 servings)** to pot with broth. Season generously with **salt**. Bring to a boil, then cover and reduce heat to medium low.
- Simmer until bell pepper is softened and flavors meld, 8-10 minutes (**stir broth occasionally while it simmers**).



6 COOK SHRIMP

- Once coconut broth has simmered 8-10 minutes, increase heat to medium. Add **shrimp and marinade** to pot with **coconut broth**. Stir to combine, then partially cover.
- Cook shrimp, stirring occasionally, until opaque and cooked through, 6-8 minutes (**8-10 minutes for 8 servings**). Remove from heat.
- Squeeze **juice from one lime wedge (two wedges for 8)** into pot; stir to combine. Taste and season with **salt** and **pepper** if desired.



7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **2 TBSP butter (4 TBSP for 8 servings)** until melted.
- Cut **remaining lime wedges** in half.
- Divide rice between bowls. Top with **shrimp and coconut-lime broth**. Garnish with **tomato salsa** and a **squeeze of lime juice**.

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