



# SHRIMP & ZUCCHINI RIBBONS

with Basil Oil over Jasmine Rice



## HELLO BASIL OIL

This fragrant infused olive oil brings a hint of herbaceous flavor.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 610



Scallions



Lemon



Basil Oil



Chili Flakes



Jasmine Rice



Zucchini



Shrimp  
(Contains: Shellfish)

## START STRONG

We recommend using a microplane or fine grater to zest lemons and other citrus fruits. If you don't have either, try using a vegetable peeler to shave off strips of zest before mincing them.

## BUST OUT

- Small pot
- Zester
- Large bowl
- Peeler
- Paper towels
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)  
(Contains: Milk)
- Large pan
- Small bowl
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Jasmine Rice ½ Cup | 1 Cup
- Lemon 1 | 2
- Zucchini 1 | 2
- Basil Oil 5 tsp | 10 tsp
- Shrimp\* 10 oz | 20 oz
- Chili Flakes  1 tsp | 1 tsp

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.



## 1 COOK SCALLION WHITES

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites** and cook, stirring, until just softened, 1 minute. Season with **salt**.



## 4 MARINATE ZUCCHINI & PREP SHRIMP

Toss **zucchini ribbons** with **basil oil** and half the **lemon zest**. Season with plenty of **salt** and **pepper**. Add a squeeze of **lemon juice** to taste; toss to coat. Set aside. Rinse **shrimp**, then pat dry with paper towels and season all over with **salt** and **pepper**.



## 2 COOK RICE

Stir **rice** into pot with **scallion whites**. Add **¾ cup water** (1½ cups for 4 servings) 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.



## 5 COOK SHRIMP & MAKE LEMON BUTTER

Heat a large drizzle of **olive oil** and **1 TBSP butter** (2 TBSP for 4 servings) in a large, preferably nonstick, pan over medium-high heat. Add **shrimp**; sprinkle with a pinch of **chili flakes** if desired. Cook, stirring, until opaque and cooked through, 3-4 minutes. Meanwhile, place **1 TBSP butter** (2 TBSP for 4) in a small microwave-safe bowl; microwave until melted, 1 minute. Squeeze in juice from **1 lemon wedge** (2 wedges for 4). Season with **salt** and **pepper**; stir to combine.



## 3 PREP ZUCCHINI

While rice cooks, zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both). Trim ends from **zucchini**. Using a peeler and working over a large bowl, shave zucchini lengthwise into ribbons, rotating as you go. Stop once you get to the seedy core; discard core.



## 6 FINISH & SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**; divide between plates. Shake off any excess marinade from **zucchini ribbons**, then arrange over rice. Top with **shrimp** and drizzle with **lemon butter**. Garnish with **scallion greens**, remaining **lemon zest**, and **chili flakes** to taste. Serve with remaining **lemon wedges** on the side.

## IMPASTA

Next time, try zucchini ribbons tossed with marinara sauce and finished with a sprinkle of Parmesan.

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