



TOASTED RICE AND SHRIMP BOWL

with Bell Peppers and Corn



HELLO TOASTED RICE

Lightly browned grains bring warm, nutty flavors

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 550**



Basmati Rice



Garlic



Lime



Corn



Soy Sauce
(Contains: Soy)



Peanuts
(Contains: Peanuts)



Red Bell Pepper



Scallions



Shrimp
(Contains: Shellfish)



Chili Flakes



Sesame Oil

START STRONG

Don't stop tossing the rice as it's browning in the pan. Keep the grains moving to prevent burning.

BUST OUT

- Small pot
- Strainer
- Large pan
- Paper towel
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Basmati Rice ½ Cup | 1 Cup
- Red Bell Pepper 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Lime 1 | 1
- Corn ½ Can | 1 Can
- Chili Flakes 1 tsp | 1 tsp
- Shrimp 10 oz | 20 oz
- Soy Sauce 1 TBSP | 2 TBSP
- Sesame Oil ½ TBSP | 1 TBSP
- Peanuts 1 oz | 2 oz

HELLO WINE

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1 TOAST RICE Heat a drizzle of **oil** in a small pot over medium-high heat. Add half the **rice** and stir continuously until grains are golden brown, 2-3 minutes. Stir in remaining **rice** and ¾ **cup water**. Bring to a boil, then cover and lower heat. Simmer until tender, 15-20 minutes.



2 PREP **Wash and dry all produce.** Core, seed, and remove white ribs from **bell pepper**, then thinly slice. Mince or grate **garlic**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Cut **lime** into wedges. Drain half the **corn** from can (we sent more than needed).



3 COOK VEGGIES Heat a drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper**, **scallion whites**, **garlic**, and a pinch of **chili flakes** (to taste). Cook, tossing, until softened, 5-7 minutes.



4 COOK SHRIMP Rinse **shrimp** and pat dry with a paper towel. Once **veggies** are softened, add shrimp to pan. Cook, tossing, until opaque and cooked through, 2-3 minutes. Season with **salt** and **pepper**.



5 FRY RICE Fluff **rice** with a fork and add to pan, along with **corn**, **scallion greens**, **soy sauce**, and ½ **TBSP sesame oil** (we sent more). Cook, tossing, until everything is evenly mixed and soy sauce is absorbed, about 1 minute. Season with **salt** and **pepper**.



6 PLATE AND SERVE Divide **rice mixture** between bowls. Garnish with **peanuts**. Serve with **lime wedges** on the side for squeezing over.



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NICE!

You just stepped up your fried rice game.