

Hello Fresh



## Sesame Shrimp

with Ginger-Scallion Rice and Crispy Green Beans

Tossing shrimp in a sweet hoisin glaze creates delicious caramelization in the pan. By stirring a bit of ginger and scallion into the rice as it boils, we're infusing it with fragrant aromatics. These quick tricks make for a super flavorful 30-minute stir-fry!



Prep: 10 min  
Total: 30 min



level 1



nut free



gluten free



dairy free



make me first



Shrimp



Jasmine Rice



Ginger



Scallions



Garlic



Hoisin Sauce



Sesame Seeds



Limes



Green Beans

## Ingredients

Shrimp	1)	16 oz
Jasmine Rice		1 Cup
Green Beans		12 oz
Ginger		2 Thumbs
Scallions		4
Garlic		4 Cloves
Hoisin Sauce	2)	2 T
Sesame Seeds		2 T
Limes		2
Oil *		2 T

4 People

\*Not Included

## Allergens

1) Shellfish

2) Soy

## Tools

Small pot, Peeler, Grater, Baking sheet, Medium bowl, Large pan

Ruler

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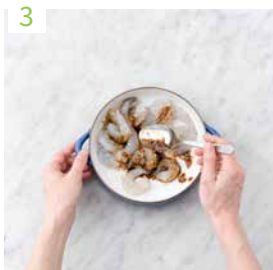
**Nutrition per person** Calories: 371 cal | Fat: 9g | Sat. Fat: 1g | Protein: 21g | Carbs: 55g | Sugar: 7g | Sodium: 886mg | Fiber: 5g

1



**1 Prep the ingredients: Wash and dry all produce.** Preheat the oven to 400 degrees. In a small pot, bring 2 cups water and a large pinch of **salt** to a boil. Trim the ends of the **green beans**. Trim, then thinly slice the **scallions**, keeping the **green** and **whites** separate. Mince or grate the **garlic**. Peel and finely grate the **ginger**. Add the **jasmine rice** to the boiling water, cover, and reduce to a low simmer for 15-20 minutes, until tender.

3



**2 Roast the green beans:** Toss the **green beans** on a baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for about 15 minutes, tossing halfway through cooking, until slightly crispy.

**3 Marinate the shrimp:** In a medium bowl, toss the **shrimp**, **hoisin sauce**, **garlic**, and **half the ginger** together until thoroughly combined. Season with **salt** and **pepper**.

5



**4 Roast the sesame seeds:** Place the **sesame seeds** in a large pan over medium heat. Toss for 2-3 minutes, until fragrant and slightly golden. Remove from the pan and set aside.

**5 Cook the aromatics:** Heat a large drizzle of **oil** in the same large pan over medium heat. Add the **scallion whites** and remaining **ginger** (or less if the kids prefer it) and cook, tossing for 2-3 minutes, until soft and slightly golden. Transfer to the pot with the rice, stir to combine, and cover.

6



**6 Cook the shrimp:** With about 4 minutes left on the rice, add the marinated **shrimp** and a large drizzle of **oil** to the same pan over high heat. Cook, tossing for 2-3 minutes, until the shrimp are opaque and slightly charred on the outside.

**7 Finish and serve:** Cut the **lime** into wedges. Serve the **sesame shrimp** on a bed of **ginger-scallion rice** with the **crispy green beans** to the side. Sprinkle with the **scallion greens**, **sesame seeds**, and serve with a **lime wedge**. Enjoy!

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