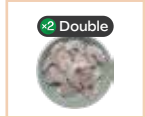




# Brown Butter Honey-Garlic Shrimp

## with Veggie Rice and Zucchini

Family Friendly 25-35 Minutes



Shrimp  
570 g | 1140 g

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Shrimp  
285 g | 570 g



Parboiled Rice  
¾ cup | 1 ½ cups



Mirepoix  
113 g | 227 g



Soy Sauce  
2 tbsp | 4 tbsp



Green Onion  
2 | 4



Zucchini  
1 | 2



Honey-Garlic Sauce  
4 tbsp | 8 tbsp



Garlic Puree  
1 tbsp | 2 tbsp



Garlic Salt  
¾ tsp | 1 ½ tsp



Cornstarch  
½ tbsp | 1 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

**Pantry items** | Oil, unsalted butter, salt, pepper

**Cooking utensils** | Medium bowl, measuring spoons, strainer, medium pot, measuring cups, whisk, large non-stick pan, paper towels

1



### Cook aromatics

• Before starting, wash and dry all produce.

- Heat a medium pot over medium heat.
- When the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then **mirepoix**. Cook, stirring often, until softened, 2-3 min.
- Season with **¼ tsp** (½ tsp) **garlic salt**.

2



### Cook rice

- Add **half the garlic puree** and **rice** to the pot. Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) water and **⅛ tsp** (¼ tsp) **salt**. Cover and bring to a boil over high heat.
- Once **water** is boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 15-18 min.
- Remove from heat. Set aside, still covered.

3



### Prep

×2 Double | Shrimp

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Thinly slice **green onions**.
- Drain and rinse **shrimp**. Pat dry with paper towels. Season with **½ tsp** (1 tsp) **garlic salt** and **pepper**.
- Add **soy sauce**, **honey-garlic sauce**, **remaining garlic puree**, **¼ cup** (½ cup) **water** and **½ tbsp** (1 tbsp) **cornstarch** to a medium bowl. Whisk to combine, then set aside.

4



### Cook zucchini

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **salt** and **pepper**.
- Transfer to a plate.

5



### Cook shrimp and make sauce

- Add **2 tbsp** (4 tbsp) **butter** to the same pan, then swirl until melted.
- Continue to cook **butter**, stirring often, until golden-brown, 2-3 min. (**TIP**: Keep an eye on butter so it doesn't burn!)
- Add **shrimp** and **honey garlic-soy mixture**. Cook, stirring often, until **sauce** thickens slightly and **shrimp** is cooked through, 4-5 min.\*\*
- Stir in **zucchini**.

6



### Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**. Season with **salt**, to taste.
- Divide **veggie rice** between plates.
- Top with **shrimp** and **zucchini**.
- Sprinkle **remaining green onions** over top.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Prep shrimp

×2 Double | Shrimp

If you've opted for **double shrimp**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**. Work in batches, if necessary.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.