



# Crispy Shrimp and Green Beans

with Coconut Rice and Plum Sauce

Family Friendly

Quick

25 Minutes



Shrimp



Jasmine Rice



Green Beans



Cornstarch



Coconut Milk



Crispy Shallots



Moo Shu Spice Blend



Plum Sauce



Soy Sauce

HELLO COCONUT MILK

*Creamy, sweet and perfect for infusing rice!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Measuring spoons, strainer, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels, zip top bag

### Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Jasmine Rice	¾ cup	1 ½ cups
Green Beans	170 g	340 g
Cornstarch	2 tbsp	4 tbsp
Coconut Milk	165 ml	400 ml
Crispy Shallots	28 g	56 g
Moo Shu Spice Blend	1 tbsp	2 tbsp
Plum Sauce	60 ml	120 ml
Soy Sauce	1 tbsp	2 tbsp
Oil*		

Salt and Pepper\*

\* Pantry items

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

### 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.*

### Contact

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### Cook rice

- Add **¾ cup water** (1 ¼ cups for 4 ppl), **coconut milk** and **rice** to a medium pot. Bring to a simmer over medium-high heat.
- Once simmering, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 14-16 min.
- Remove the pot from heat. Set aside for at least 5 min, still covered.



### Cook shrimp

- Combine **Moo Shu Spice Blend** and **cornstarch** in a zip top bag. Add **shrimp**, then toss to coat.
- Add **1 tbsp oil** to the same pan (from step 3) and reduce heat to medium.
- Shake off any excess coating on **shrimp**, then add **shrimp** to the pan. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches for 4 ppl, using 1 tbsp oil per batch.) Cook, flipping halfway through, until golden-brown and cooked through, 2-3 min.\*\*
- Transfer to a plate.



### Prep

- Meanwhile, trim **green beans**, then cut into 1-inch pieces.
- Whisk together **plum sauce**, **soy sauce** and **2 tbsp water** (dbl for 4 ppl) in a small bowl until well combined. Set aside.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



### Finish and serve

- Season **rice** with **¼ tsp salt** (dbl for 4 ppl), then fluff with a fork.
- Divide **rice** between plates. Top with **green beans** and **shrimp**.
- Drizzle **plum sauce mixture** over top.
- Sprinkle with **crispy shallots**.

## Dinner Solved!



### Cook green beans

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring often, until **green beans** are tender-crisp, 3-4 min.
- Season with **salt** and **pepper**, then transfer to plate and cover to keep warm.