



# Crispy Shrimp and Green Beans

with Coconut Rice and Plum Sauce

Family Friendly

20-min



Shrimp



Jasmine Rice



Green Beans



Cornstarch



Coconut Milk



Crispy Shallots



Moo Shu Spice Blend



Plum Sauce



Soy Sauce



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HELLO COCONUT MILK  
A delicious dairy alternative!

## 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

### 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.*

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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 ½ 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 ½ tbsp oil per batch.) Cook **shrimp**, 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 **1 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**. Transfer to a plate, then cover to keep warm.