



Smart Ginger-Hoisin Shrimp

with Super Crunch Salad and Peanut-Lime Dressing

Smart Meal

25 Minutes

Swap



Tilapia Fillets
300 g | 600 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



Spring Mix
113 g | 227 g



Sweet Bell Pepper
1 | 2



Mini Cucumber
1 | 2



Carrot, julienned
56 g | 112 g



Lime
1 | 2



Green Onion
2 | 4



Hoisin Sauce
4 tbsp | 8 tbsp



Peanut Butter
2 | 4



Crispy Shallots
28 g | 112 g



Moo Shu Spice Blend
1 tbsp | 2 tbsp



Seasoned Rice Vinegar
2 tbsp | 4 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, sugar, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring cups, measuring spoons, small bowl, small pot, strainer, whisk, zester, paper towels

1



Pickle carrots

• Before starting, wash and dry all produce.

- Add **carrots**, **vinegar**, **1 tbsp** (2 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat. Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Transfer **carrots**, including **liquid**, to a large bowl. Set aside in the fridge to cool.
- Add **peanut butter packets** and **1 cup warm water** (same for 4 ppl) to a small bowl to soften.

4



Cook shrimp

[Swap](#) | [Tilapia](#)

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**, **green onion whites** and **Moo Shu Spice Blend**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. ******
- Remove from heat. Add **lime zest** and **remaining hoisin sauce**. Season with **salt** and **pepper**. Stir to mix.

2



Prep

- Zest, then juice **lime**.
- Thinly slice **cucumber**.
- Core, then thinly slice **pepper**.
- Thinly slice **green onions**, keeping whites and greens separate.

3



Make peanut-lime dressing

- Remove **peanut butter** from bowl and discard water.
- Add **peanut butter**, **half the hoisin sauce**, **1 tbsp** (2 tbsp) **lime juice**, and **½ tbsp** (1 tbsp) **oil** to the same bowl. Season with **salt** and **pepper**. Whisk until smooth.

5



Finish and serve

- Strain and discard all pickling liquid from **carrots**. Add **peppers**, **spring mix**, **cucumbers** and **peanut-lime dressing** to **carrots**. Toss to coat.
- Divide **salad** between plates.
- Top with **shrimp**.
- Sprinkle **crispy shallots** and **remaining green onions** over top.

Measurements
within steps

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

4 | Cook tilapia

[Swap](#) | [Tilapia](#)

If you've opted to get **tilapia**, cut **tilapia** into 1-inch pieces and cook in the same way the recipe instructs you to cook the **shrimp**, increasing cooking time by 1-2 minutes. ******

****** Cook shrimp and fish to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, as size may vary.