



Crispy Shrimp and Green Beans

with Green Onion Rice and Plum Sauce

Family Friendly

Quick

25 Minutes



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Shrimp



Salmon Fillets, skin-on



Jasmine Rice



Green Beans



Cornstarch



Crispy Shallots



Moo Shu Spice Blend



Plum Sauce



Soy Sauce



Green Onion

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO MOO SHU SPICE BLEND

This zesty blend will punch up the flavour of shrimp!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Colander, 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
Salmon Fillets, skin-on	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Green Beans	170 g	340 g
Cornstarch	2 tbsp	4 tbsp
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
Green Onion	1	2
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.

1



Cook rice

- Add **1 cup** (2 cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



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, flipping **shrimp** halfway through, until golden-brown and cooked through, 2-3 min.**

2



Prep

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

If you've opted for **salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook **shrimp**.

5



Finish and serve

- Fluff **rice** with a fork, then stir in **green onions** and **half the crispy shallots**.
- Divide **green onion rice** between plates. Top with **green beans** and **shrimp**.
- Drizzle **plum sauce mixture** over top.
- Sprinkle with **remaining crispy shallots**.

Dinner Solved!

3



Cook green beans

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **green beans**. Cook, stirring often, until tender-crisp, 4-5 min.
- Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **green beans** to a plate, then cover to keep warm.



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