



Crispy Shrimp and Green Beans

with Green Onion Rice and Plum Sauce

Family Friendly

20-30 Minutes



Shrimp



Jasmine Rice



Green Beans



Cornstarch



Crispy Shallots



Moo Shu Spice Blend



Plum Sauce



Soy Sauce



Green Onion



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HELLO MOO SHU SPICE BLEND

This zesty blend will punch up the flavour of the shrimp!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, 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
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.

Contact

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Cook rice

- Add **1 cup water** and **¼ tsp salt** (dbl both for 4 ppl) 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 the pot from heat. Set aside, 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 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.
- Thinly slice **green onion**.
- 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 colander, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



Finish and serve

- Fluff **rice** with a fork, then stir in **green onions** and **half the crispy shallots**.
- Divide **rice** between plates. Top with **green beans** and **shrimp**.
- Drizzle **plum sauce mixture** over top.
- Sprinkle with **remaining 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**.
- Remove the pan from heat. Transfer **green beans** to plate, then cover to keep warm.