

20-Min: Honey-Soy Shrimp

with Green Beans & Toasted Sesame Seeds



2 Servings

What we send

- 5 oz jasmine rice
- 10 oz pkg shrimp ²
- garlic
- 2 (½ oz) tamari ⁶
- 2 (½ oz) honey
- ½ lb green beans
- 1 oz scallions
- ¼ oz mixed sesame seeds ¹¹
- 1 pkt chili garlic sauce ¹⁷

What you need

- apple cider vinegar (or white wine vinegar)
- neutral oil
- kosher salt & ground pepper

Tools

- small saucepan
- medium nonstick skillet

Allergens

Shellfish (2), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **a pinch of salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.

4. Stir-fry green beans

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **green beans**; season with salt and pepper. Cook, stirring occasionally, until crisp-tender, about 4 minutes. Add **scallion pieces** and **remaining garlic**. Cook, stirring, until garlic is fragrant, about 30 seconds. Transfer **green bean mixture** to a plate.

2. Marinate shrimp

Rinse **shrimp** under cold water, then pat dry. Finely chop **1 teaspoon garlic**. In a medium bowl, combine **all of the tamari** and **honey, half of the garlic**, and **2 teaspoons each of vinegar and oil**. Add **shrimp to marinade** and stir to coat.

5. Cook shrimp & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **shrimp** and **marinade**; cook until slightly reduced, 1–2 minutes.

Add **veggies** to skillet with shrimp. Cook, stirring, until shrimp are just cooked through, 1 minute more. Season to taste with **salt and pepper**. Fluff **rice** with a fork. Garnish with **sesame seeds** and a **drizzle of chili garlic sauce**, if desired.

3. Prep veggies

Trim or snap stem ends from green beans, then cut into 1-inch pieces. Trim scallions, then cut about ¼ cup into 1-inch pieces.

6. Enjoy!

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