



Orange-Ginger Shrimp

with Charred Green Beans & Rice



20-30min



2 Servings

Orange chicken is one of our Chinese take-out go-to's. We recreated a similar sauce for you, with all of the lusciously sweet and sticky hallmarks of the original, but with fresh ginger added. In place of chicken, we use shrimp, which makes it a little more elegant, and a lot quicker to cook.

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- ½ lb green beans
- 10 oz pkg shrimp ²
- 1 navel orange
- 2 (½ oz) tamari soy sauce ⁶
- 2 (½ oz) apricot preserves

What you need

- kosher salt & ground pepper
- all-purpose flour ¹
- neutral oil
- garlic

Tools

- small saucepan
- medium skillet

Allergens

Wheat (1), Shellfish (2), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 16g, Carbs 87g, Protein 34g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Stir-fry green beans

Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add **green beans** and cook, stirring occasionally, until slightly charred and crisp-tender, 2-3 minutes.



2. Prep ingredients

Meanwhile, peel and finely chop **half of the ginger** (save rest for own use). Finely chop **1 teaspoon garlic**. Trim ends from **green beans**, then cut into 1-inch pieces.

Rinse **shrimp** under cool water, then pat dry. Season shrimp all over with **salt** and **pepper** and toss with **2 tablespoons flour**. Squeeze **3-4 tablespoons orange juice** into a small bowl.



5. Stir-fry shrimp & sauce

To skillet with **green beans**, add **shrimp**, **chopped ginger and garlic**, and **1 tablespoon oil**. Cook over medium-high heat, stirring occasionally and scraping up any browned bits from the bottom, until shrimp are cooked through, 2-3 minutes.

Add **orange sauce** and continue to cook until slightly thickened, about 1 minute.



3. Make orange sauce

Add **all of the tamari and apricot preserves** and **2 tablespoons water to orange juice**, stirring to combine. Set aside until step 5.



6. Serve

Fluff **rice** with a fork. Serve **orange-ginger shrimp and green beans over rice**. Spoon **pan sauce** over top. Enjoy!