



## Orange-Ginger Glazed Wild Shrimp

with Charred Green Beans & Rice



20-30min



2 Servings

| This version of the recipe is customized with wild shrimp.



## What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- ½ lb green beans
- 10 oz pkg wild caught shrimp <sup>2</sup>
- 1 orange
- 2 (½ oz) tamari <sup>3</sup>
- 2 (½ oz) apricot preserves

## What you need

- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- neutral oil
- garlic

## Tools

- small saucepan
- medium skillet

## Allergens

Wheat (1), Shellfish (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 17g, Carbs 87g, Protein 39g



### 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.



### 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.



### 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.



### 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.



### 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.



### 6. Serve

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