



Orange-Ginger Shrimp Stir Fry

with Charred Green Beans & Rice

 20-30min  2 Servings

Orange chicken is one of our Chinese takeout 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, to help balance it all out. In place of chicken, we use US-sourced Gulf 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
- garlic (use 1 large clove)
- ½ lb green beans
- 10 oz wild US Gulf shrimp ²
- 1 navel orange
- 2 (½ oz) pkts apricot preserves
- 2 (½ oz) tamari in fish-shaped pods ³

What you need

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

Tools

- fine-mesh sieve
- 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 600kcal, Fat 16g, Carbs 84g, Protein 29g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Combine rice, **1¼ cups water**, and **½ teaspoon salt** in a small saucepan and bring to a boil. Reduce heat to low, cover and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook 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**. Peel and finely chop **1 teaspoon garlic**. Trim stem ends from **green beans**, then cut into 1-inch pieces. Pat **shrimp** dry, then season all over with **salt** and **pepper** and toss with **2 tablespoons flour**. Squeeze **3-4 tablespoons orange juice** into a small bowl.



5. Add shrimp & sauce

To the skillet with **green beans**, add **shrimp, chopped garlic and ginger**, and **1 tablespoon oil**. Cook, stirring occasionally and scraping up any browned bits, until shrimp are cooked through, 2-3 minutes. Add **sauce** and continue to cook until slightly thickened, 30 seconds-1 minute more.



3. Make sauce

Into the bowl with **orange juice**, whisk in **all of the apricot preserves and tamari** and **2 tablespoons water**.



6. Finish & serve

Fluff **rice** with a fork and scoop onto plates. Serve **orange-ginger shrimp** and **green beans** on top of (or alongside) **rice**. Enjoy!