

DINNERLY



Coconut Shrimp & Rice with Green Beans & Sweet Chili Sauce

 20-30min  2 Servings

We're taking a quick trip to Thailand and when we say quick, we mean it! The shrimp, coated in a coconut batter, are fried in a few short minutes. Then, you can have it your way with the sweet chili sauce: 1. Dunk your shrimp. 2. Dunk your green beans. 3. Dunk spoonfuls of rice. 4. Just pour the sauce over everything. You know what to do. We've got you covered!

WHAT WE SEND

- garlic (use 2 cloves)
- ½ lb green beans
- 5 oz jasmine rice
- ½ oz unsweetened shredded coconut³
- ½ lb pkg shrimp⁴
- 3 oz Thai sweet chili sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 large egg¹
- ¼ cup all-purpose flour²

TOOLS

- small saucepan
- large skillet

ALLERGENS

Egg (1), Wheat (2), Tree Nuts (3), Shellfish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 24g, Carbs 95g, Protein 27g



1. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Trim **green beans**.



2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **chopped garlic**; cook, stirring, until rice is toasted, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water**; bring to a boil. Reduce heat to low, cover, and cook until rice is tender, about 17 minutes. Keep covered until ready to serve.



3. Cook green beans

Meanwhile, heat **2 teaspoons oil** in a large skillet over medium-high. Add **green beans** and cook, stirring, until browned in spots, 4–6 minutes; season with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



4. Make batter

In a medium bowl, whisk together **shredded coconut**, **1 large egg**, **1 tablespoon water**, and **¼ cup flour** (batter will be very thick); season with **salt** and **pepper**. Add **shrimp** and toss to coat. Heat **¼ inch oil** in same skillet over medium-high.



5. Fry shrimp & serve

When **oil** is hot (oil should sizzle when a pinch of flour is added), add **shrimp** in a single layer; cook until golden and crisp, flipping occasionally, 3–4 minutes. Transfer to a paper towel-lined plate; season with **salt**. Fluff **rice** with a fork. Serve **coconut shrimp** with **rice** and **green beans** alongside. Pass **sweet chili sauce** for dipping or drizzling over. Enjoy!



6. How to shallow-fry!

The trick to shallow-frying at home is allowing the oil to get hot enough before adding the shrimp—this will ensure the batter sticks to the shrimp not the skillet! How do you know when the oil is hot enough? Sprinkle a little flour or a spoonful of batter into the oil, it should sizzle vigorously. When working in batches, allow the oil to come back up to temperature before each addition.