



Orange-Ginger Shrimp & Ready-to-Heat Rice

with Charred Green Beans



20-30min



2 Servings

| This version of the recipe is customized with ready-to-heat white rice.

What we send

- 1 oz fresh ginger
- ½ lb green beans
- 10 oz pkg shrimp ²
- 1 orange
- 2 (½ oz) tamari soy sauce ⁶
- 2 (½ oz) apricot preserves
- 10 oz ready to heat basmati rice

What you need

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

Tools

- medium nonstick skillet

Cooking tip

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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

Heat **1 teaspoon oil** in a medium nonstick skillet over medium. Add **rice** and **2 teaspoons water**. Cook, stirring occasionally, until warm, 3-5 minutes. Transfer to a bowl; cover and set aside for serving. Wipe out skillet and reserve for step 4.



4. Stir-fry green beans

Heat **1 tablespoon oil** in reserved 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**