



**FAST**

**LOW CALORIE**

## Orange-Ginger Shrimp Stir Fry

with Charred Green Beans & Rice



20-30min



2 Servings

Orange chicken is one of our take-out go-to's. We recreated a similar sauce with all of the lusciously sweet and sticky hallmarks, but with the addition of fresh ginger to help balance it all out. And, instead of chicken, we use US-sourced Gulf shrimp, which makes it a touch more elegant and lots quicker to cook.



## What we send

- 2
- 3

## What you need

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

## Tools

- fine-mesh sieve
- skillet
- saucepan

## Allergens

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

## Nutrition per serving

Calories 620kcal, Fat 16g, Carbs 91g, 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.



### 2. Prep ingredients

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.



### 3. Make sauce

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



### 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.



### 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.



### 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!