

MARLEY SPOON



Crispy Shrimp in Creamy Coconut Sauce

with Cashews, Green Beans & Brown Rice

 30-40min  2 Servings

This creamy coconut crowd-pleaser features light and crispy shrimp with tender green beans that simmer in a sweet and savory coconut sauce. We coat shrimp with cornstarch to ensure crisp edges, and nutty, quick-cooking brown rice is the perfect vehicle for soaking up the irresistible sauce. Crunchy chopped cashews and fresh scallions are the final garnishes for this crave-worthy meal.

What we send

- 5 oz quick-cooking brown rice
- 10 oz pkg shrimp ²
- 2 oz tamari soy sauce ⁶
- ½ lb green beans
- garlic
- 2 scallions
- 2 (1 oz) salted cashews ¹⁵
- ¾ oz coconut milk powder ^{7,15}
- 1½ oz cornstarch

What you need

- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice) ¹⁷
- sugar
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

Shellfish (2), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 33g, Carbs 99g, Protein 40g



1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve.



4. Cook shrimp

Transfer **remaining cornstarch** to a shallow bowl or plate. Add **shrimp**, turning to evenly coat.

Heat **½-inch oil** in a large nonstick skillet over medium-high until shimmering. Add shrimp and cook until just curled and pink, 2-3 minutes. Transfer to a paper towel-lined plate; season with **salt**.



2. Prep shrimp

Rinse **shrimp** and pat very dry with paper towels, then transfer to a medium bowl. Drizzle with **1 tablespoon tamari** and carefully toss to coat; set aside to marinate.



5. Cook beans & add sauce

Drain **all but 1 tablespoon oil** from skillet; set over medium-high heat. Add **green beans** and a **pinch of salt**. Cook, stirring occasionally, until crisp-tender and charred in spots, 5-7 minutes. Stir in **coconut milk mixture** and **half of the cashews**. Simmer over medium-low heat until sauce thickens, 1-2 minutes.



3. Prep ingredients & sauce

Trim **green beans**; cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Trim **scallions** and thinly slice. Coarsely chop **cashews**.

In a small bowl, whisk to combine **coconut milk powder** and **½ cup warm tap water**. Whisk in **remaining tamari**, **chopped garlic**, **half of the scallions**, **¾ teaspoon cornstarch**, and **1 tablespoon each of vinegar and sugar**.



6. Finish & serve

Fluff **rice** with a fork.

Serve **crispy shrimp** and **green beans** over **rice** with **remaining scallions and chopped cashews** sprinkled over top. Enjoy!