



Sriracha Butter Shrimp

with Green Beans & Coconut Rice

 20-30min  2 Servings

What's better than shrimp in a butter sauce? Sweet shrimp slathered in a gingery-Sriracha butter sauce served with fragrant toasted coconut jasmine rice and tender green beans. Topped with picked cilantro leaves for a fresh herbaceous pop of flavor and color.

What we send

- ½ oz unsweetened shredded coconut²
- 5 oz jasmine rice
- ½ lb green beans
- 10 oz pkg shrimp³
- 1 piece fresh ginger
- ¼ oz fresh cilantro
- 1 pkt seafood broth concentrate^{4,3}
- 2 pkts Sriracha

What you need

- neutral oil
- kosher salt & ground pepper
- butter¹

Tools

- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 26g, Carbs 72g, Protein 31g



1. Toast coconut

Heat **1 tablespoon oil** and **shredded coconut** in a small saucepan over medium-high. Toast, stirring, until coconut is golden brown and fragrant, 1–2 minutes (watch closely).



2. Cook rice

Immediately add **rice** to saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



3. Prep ingredients

Trim **green beans**, then cut in half. Rinse **shrimp**, then pat very dry and season lightly with **salt** and **pepper**. Peel and finely chop **half of the ginger**. Reserve a **few whole cilantro leaves** for garnish, then coarsely chop **remaining leaves and stems**. In a measuring cup, stir to combine **broth concentrate**, **½ cup water**, and **1 of the Sriracha packets**.



4. Cook green beans

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **green beans** and cook, stirring occasionally, until crisp-tender and lightly charred, about 3 minutes.



5. Cook shrimp

Add **shrimp** and **chopped ginger** to skillet and continue to cook, stirring, until shrimp are curled, opaque, and just cooked through, about 2 minutes.



6. Make sauce & serve

Stir **broth mixture**, then add to skillet along with **1 tablespoon butter**. Bring to a simmer and cook until sauce is thickened and coats a spoon, 1–2 minutes. Stir in **chopped cilantro**. Fluff **rice** with a fork. Serve **shrimp** and **green beans** over **coconut rice**, garnished with **whole cilantro leaves** and **remaining Sriracha** drizzled on top, if desired. Enjoy!