

# DINNERLY



**FAST**

**BETTER THAN  
TAKE OUT**

## 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 large cloves)
- ½ lb green beans
- jasmine rice (use ¾ cup)
- ½ oz unsweetened shredded coconut <sup>3</sup>
- ½ lb pkg shrimp <sup>4</sup>
- 3 oz Thai sweet chili sauce

## WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- egg <sup>1</sup>
- all-purpose flour <sup>2</sup>

## 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 and discard stem ends from **green beans**.



### 2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **¾ cup 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. Cover to keep warm off heat 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. Cook shrimp & serve

When **oil** is hot (it 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. Take it to the next level

Want to put some lime in that coconut (shrimp)? Add some lime zest to the cooked rice and serve lime wedges alongside the meal for squeezing over top.