

# Sizzling Hoisin Shrimp with Rice & Green Beans



## Ingredients

- 1 tablespoon butter
- 1 tablespoon grated ginger
- 1 1/2 cups jasmine rice
- 1 lime, zested and then quartered
- 1 pound shrimp
- 1 teaspoon minced garlic
- 2 tablespoons hoisin sauce
- 12 oz. green beans
- 1 tablespoon sesame seeds (optional)

## Instructions

- Adjust rack to top position and preheat oven to 425 degrees.
- Melt butter in a small pot over medium-high heat. Add half the ginger; cook until fragrant, 1 minute.
- Add rice, 2 1/4 cups water and a big pinch of salt to same pot. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Stir in one tablespoon lime zest. Keep covered off heat until ready to serve.
- While rice cooks, pat shrimp dry with paper towels. Toss in a medium bowl with garlic, hoisin and remaining ginger. Season with salt and pepper. Set aside to marinate for at least 5 minutes.
- Meanwhile, toss green beans on a baking sheet with a drizzle of oil and a pinch of salt and pepper. Roast, tossing halfway through, until browned and slightly crisp, 12-15 minutes.
- Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp mixture and cook, stirring, until shrimp is opaque and cooked through, 3-4 minutes. Divide rice between plates; top with green beans and shrimp. Sprinkle with sesame seeds, if desired. Serve with lime wedges on the side.

*Adapted from Hello Fresh*