



Sriracha Butter Shrimp

with Green Beans & Coconut Rice



20-30min



4 Servings

What's better than shrimp in a butter sauce? Sweet wild US Gulf shrimp slathered in a gingery-Sriracha butter sauce served with fragrant toasted coconut jasmine rice and tender green beans. Topped with picked cilantro leaves from a fresh herbaceous pop of flavor and color. Cook, relax, and enjoy!

What we send

- fresh ginger
- fresh cilantro
- green beans
- Sriracha
- shredded, unsweetened coconut ¹⁵
- jasmine rice

What you need

- butter ⁷
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- large nonstick skillet
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 33g, Carbs 69g, Proteins 28g



1. Toast coconut

Rinse **rice** in a fine-mesh sieve until water runs clear. Heat **2 tablespoons oil** and **shredded coconut** in a medium saucepan over medium-high. Toast, stirring, until coconut is golden brown and fragrant, 1-2 minutes (watch closely).



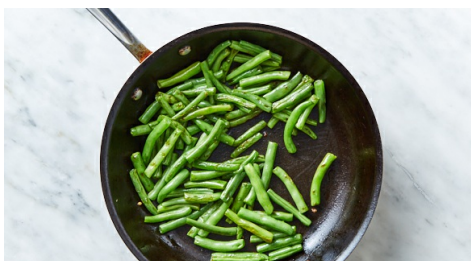
2. Cook rice

Immediately add **rice** to saucepan along with **2 cups water** and **1 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 cover to keep warm until ready to serve.



3. Prep ingredients

Trim stem ends from **green beans**, then cut in half. Pat **shrimp** dry, then season lightly with **salt** and **pepper**. Peel and finely chop **ginger**. Reserve a **few whole leaves cilantro** for garnish, then roughly chop **remaining leaves and stems**. In a measuring cup, stir together **2/3 cup water**, **all of the broth concentrate** and **2 packets Sriracha**.



4. Cook green beans

Heat **2 tablespoons oil** in a large 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 **ginger** to skillet and continue to cook, stirring, until shrimp are just cooked through, about 2 minutes.



6. Make sauce & serve

Stir **broth mixture**, then add to skillet along with **2 tablespoons butter**. Bring to a simmer and cook until sauce is thickened and coats a spoon, 2-3 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 over top, if desired. Enjoy!