

# Teriyaki Shrimp & Green Beans

with Jasmine Rice

2 SERVINGS

15-25 MINS

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## Ingredients

Customized ingredients

 10 oz Tail-On Shrimp<sup>1</sup> 

SWAPPED FOR:

 10 oz Chopped Chicken Breast 

 1 Tbsp Rice Vinegar

 1 tsp Black & White Sesame Seeds

 ½ cup Jasmine Rice

 2 Tbsps Soy Glaze

 1 Tbsp Sesame Oil

 ¼ tsp Crushed Red Pepper Flakes

 6 oz Green Beans

 1 Tbsp Soy Sauce

 1 Tbsp Honey

## Cook along on the app



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<sup>1</sup>. peeled & deveined

\*Ingredients may be replaced and quantities may vary.

## 1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a small pot, combine the **rice, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



## 2 Prepare the shrimp & make the sauce

- Meanwhile, pat the **shrimp** dry with paper towels; remove the tails.
- In a bowl, whisk together the **soy sauce, soy glaze, vinegar, and honey** (kneading the packet before opening).



### ↩️ CUSTOMIZED STEP 2 *If you chose Chicken*

- Meanwhile, pat the **chicken** dry with paper towels.
- In a bowl, whisk together the **soy sauce, soy glaze, vinegar, and honey** (kneading the packet before opening).

## 3 Cook the green beans

- Wash and dry the **green beans**; cut off and discard any stem ends.
- In a medium pan (nonstick, if you have one), heat **half the sesame oil** on medium-high until hot.
- Add the **green beans and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.



### Step 3 continued:

- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the green beans are softened and the water has cooked off.
- Transfer to a plate. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.

## 4 Cook the shrimp & serve your dish

- In the same pan, heat the **remaining sesame oil** on medium-high until hot.
- Add the **prepared shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through. Turn off the heat.
- Serve the **cooked rice** topped with the **cooked shrimp and sauce and cooked green beans**. Garnish with the **sesame seeds**. Enjoy!



### ↩️ CUSTOMIZED STEP 4 *If you chose Chicken*

- Season the **chicken** with salt and pepper.
- In the same pan, heat the **remaining sesame oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned on all sides.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the chicken is coated and cooked through. Turn off the heat.
- Serve the **cooked rice** topped with the **cooked chicken and sauce and cooked green beans**. Garnish with the **sesame seeds**. Enjoy!

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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