



20-MIN MEAL

SRIRACHA SESAME SHRIMP

with Cucumber Salad and Jasmine Rice



HELLO SESAME OIL

Adds a distinctive nutty aroma and taste

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 560



Sesame Seeds



Shrimp
(Contains: Shellfish)



Sesame Oil



Sriracha



Scallions



Jasmine Rice



Soy Sauce
(Contains: Soy)



Cornstarch



Cucumber



White Wine
Vinegar

START STRONG

To check if your pan is hot enough before searing the shrimp, add just one. If it sizzles on contact, you're good to go.

BUST OUT

- Small pot
- Paper towels
- 2 Medium bowls
- Medium pan
- Sugar (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)
- Peeler

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|-----------------|
| • Sesame Seeds | 1 TBSP 2 TBSP |
| • Jasmine Rice | ¾ Cup 1½ Cups |
| • Shrimp | 10 oz 20 oz |
| • Soy Sauce | 2 TBSP 4 TBSP |
| • Sesame Oil | 1 TBSP 2 TBSP |
| • Cornstarch | 1 tsp 2 tsp |
| • Sriracha 🌶️ | 1 tsp 2 tsp |
| • Cucumber | 1 2 |
| • Scallions | 2 4 |
| • White Wine Vinegar | 5 tsp 10 tsp |

WINE CLUB

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1 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add half the **sesame seeds** and toast, stirring constantly, until fragrant and light golden, 30 seconds to 1 minute. Stir in **rice, 1¼ cups water**, and a pinch of **salt**. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until meal is ready.



4 MAKE SALAD

Place **cucumber, scallion whites, vinegar**, remaining **sesame oil, 1 tsp sugar**, and a big pinch of **salt and pepper** in another medium bowl and toss to coat.



2 MARINATE SHRIMP

Pat **shrimp** dry with paper towels. Season with **salt and pepper**. In a medium bowl, whisk together **2 tsp sugar, soy sauce, 2 tsp sesame oil** (save the rest for step 4), **2 tsp water, cornstarch**, and half the **sriracha**. Add shrimp and toss to coat.



5 COOK SHRIMP

Heat a medium pan over medium-high heat. Add **shrimp** and its marinade, as well as **1 TBSP liquid** from bowl with cucumber salad. Cook, until marinade begins to thicken and shrimp is firm and opaque, 3-4 minutes. Season with **salt and pepper**. Remove from heat.



3 PREP

Wash and dry all produce. Peel **cucumber**, then halve lengthwise. Scoop out seeds with a spoon and discard. Slice flesh crosswise into thin half-moons. Trim, then thinly slice **scallions**, separating greens and whites.



6 FINISH AND SERVE

Fluff **rice** with a fork. Season with **salt and pepper**. Divide **rice, shrimp, and salad** between plates. Drizzle with any **sauce** in pan. Sprinkle with remaining **sesame seeds** and garnish with **scallion greens**. Drizzle with remaining **sriracha** if desired.

PICTURE PERFECT!

Next time, try swapping out shrimp for diced chicken!

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