



SWEET HEAT SHRIMP TEMPURA BOWLS

with Sesame Roasted Broccoli & Quick Pickles

12



HELLO KOREAN CHILI FLAKES

Also known as *gochugaru*, these little red flakes add a touch of fruity heat to your finished dish.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 910



Scallions



Persian Cucumber



Mayonnaise
(Contains: Eggs)



Sriracha



Jasmine Rice



Sesame Seeds



Tempura Mix
(Contains: Eggs,
Milk, Wheat)



Lemon



White Wine
Vinegar



Apricot Jam



Garlic Powder



Broccoli Florets



Shrimp
(Contains: Shellfish)



Korean Chili
Flakes

START STRONG

In step 5, you'll be shallow-frying your battered shrimp. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. If it sizzles immediately, that's your green light to keep cooking. If not, wait about 15 seconds, then try again.

BUST OUT

- Peeler
 - 2 Small bowls
 - Small pot
 - Baking sheet
 - Paper towels
 - Sugar (½ tsp | 1 tsp)
 - Vegetable oil (1 tsp + more for frying)
 - Butter (2 TBSP | 2 TBSP)
 - Large bowl
 - Large pan
 - Slotted spoon
 - Kosher salt
 - Black pepper
- (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Persian Cucumber 1 | 2
- White Wine Vinegar 5 tsp | 5 tsp
- Scallions 2 | 4
- Lemon 1 | 2
- Mayonnaise 2 TBSP | 4 TBSP
- Apricot Jam 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Garlic Powder 1 tsp | 2 tsp
- Jasmine Rice ½ Cup | 1 Cup
- Broccoli Florets 8 oz | 16 oz
- Sesame Seeds 1 TBSP | 1 TBSP
- Shrimp* 10 oz | 20 oz
- Tempura Mix 82 g | 164 g
- Korean Chili Flakes 1 tsp | 2 tsp

* Shrimp is fully cooked when internal temperature reaches 145 degrees.



1 PICKLE CUCUMBER & PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. In a small bowl, combine cucumber, **vinegar**, ½ **tsp sugar** (1 tsp for 4 servings), and a pinch of **salt**. Set aside. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lemon**.



4 MAKE BATTER & COAT SHRIMP

Meanwhile, rinse **shrimp** under cold water; pat very dry with paper towels. Season with **salt**. In a large bowl, combine **tempura mix**, remaining **garlic powder**, **salt** (we used ½ tsp kosher salt; 1 tsp for 4 servings), and ⅓ **cup cold water** (⅔ cup for 4). (**TIP:** If needed, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Stir shrimp into batter until fully coated. Heat a ¼-inch layer of **oil** in a large, heavy-bottomed pan over medium-high heat.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com



2 MAKE SAUCE & COOK RICE

In a second small bowl, combine **mayonnaise**, **jam**, **sriracha**, half the **garlic powder**, 1 **tsp water** (2 tsp for 4 servings), and a pinch of **salt**. Melt 1 **TBSP butter** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1 minute. Add **rice**, ¾ **cup water** (1½ cups for 4), and a pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 COOK SHRIMP

Once oil is hot enough that a drop of **batter** sizzles when added to the pan, working in batches, add coated **shrimp** in a single layer. Cook until golden brown and cooked through, 2-3 minutes on the first side and 1-2 minutes on the second side. Using a slotted spoon, transfer to a paper-towel-lined plate. Immediately season with **salt** and **pepper**.



3 ROAST BROCCOLI

While rice cooks, cut **broccoli florets** into 1-inch pieces, if necessary. Toss on a baking sheet with a drizzle of **oil**, half the **sesame seeds** (save the rest for serving), **salt**, and **pepper**. Roast on top rack until golden brown and crispy, 15-20 minutes. Remove from oven and toss with a squeeze of **lemon juice** and half the **scallion greens**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in 1 **TBSP butter** and season with **salt** and **pepper**. Divide between bowls. Top with **shrimp** and **quick pickles** (draining first). Drizzle shrimp with **sauce**; top with remaining **scallion greens** and **sesame seeds**, plus a pinch of **chili flakes**. Serve with **broccoli** and remaining **lemon wedges** on the side.

THOUGHT BUBBLE

Try swapping out plain water for seltzer in your tempura batter next time for light and airy results.

WK 33 NJ-12