



SWEET HEAT SHRIMP TEMPURA BOWLS

with Sesame Roasted Broccoli & Quick Pickles

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON

 **1 | 2**
Persian Cucumber

 **5 tsp | 5 tsp**
White Wine Vinegar

 **2 | 2**
Scallions

 **2 TBSP | 4 TBSP**
Mayonnaise
Contains: Eggs

 **2 TBSP | 4 TBSP**
Apricot Jam

 **1 tsp | 2 tsp**
Sriracha

 **1 tsp | 2 tsp**
Garlic Powder

 **½ Cup | 1 Cup**
Jasmine Rice

 **8 oz | 16 oz**
Broccoli Florets

 **1 TBSP | 1 TBSP**
Sesame Seeds

 **10 oz | 20 oz**
Shrimp
Contains: Shellfish

 **82 g | 164 g**
Tempura Mix
Contains: Eggs, Milk, Wheat

 **1 tsp | 1 tsp**
Korean Chili Flakes

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 | COOK: 45 MIN | CALORIES: 900



HOT STUFF

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
- Large bowl
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 tsp + more for frying)
- Butter (2 TBSP | 2 TBSP)
Contains: Milk

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



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.



4 MIX 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), and ⅓ cup **cold water**. (For 4 servings, use 1 tsp salt and ⅓ cup water.) **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.



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.
- Carefully toss with half the **scallion greens**.



6 FINISH & SERVE

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