

SWEET HEAT SHRIMP TEMPURA BOWLS

with Sesame Roasted Broccoli & Quick Pickles

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON



Persian Cucumber



2 | 2 Scallions



2 TBSP | 4 TBSP Apricot Jam



1 tsp | 2 tsp Garlic Powder



8 oz | 16 oz Broccoli Florets



10 oz | 20 oz Shrimp Contains: Shellfish



1 tsp | 1 tsp Korean Chili Flakes



5 tsp | 5 tsp White Wine Vinegar



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha



½ Cup | 1 Cup Jasmine Rice



1 TBSP | 1 TBSP Sesame Seeds



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

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

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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 (1/2 tsp | 1 tsp)
- Vegetable oil (1 tsp + more for frying)
- Butter (2 TBSP | 2 TBSP) Contains: Milk

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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 ½ cup cold water. (For 4 servings, use 1 tsp salt and ²/₃ 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 mediumhigh heat.



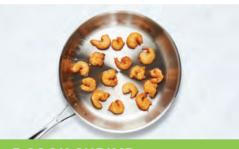
2 MAKE SAUCE & COOK RICE

- 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. 34 cup water (11/2 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.



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 areens.



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.



- 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.

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