



## 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



1 | 2  
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 Batter 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.

# SWEET HEAT SHRIMP TEMPURA BOWLS

with Sesame-Roasted Broccoli & Quick Pickles

PREMIUM PICKS



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 930





## FRY, FRY AGAIN

In step 5, you'll be shallow-frying your battered shrimp. To test and make sure the oil is hot enough, add a drop of batter on its own. If it sizzles immediately, that's your green light to start 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**)
- Cooking oil (**1 tsp** + **more for frying**)
- Butter (**2 TBSP** | **2 TBSP**)  
Contains: Milk

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\*Shrimp are 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 produce.**
- Trim, peel, and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. In a small bowl, combine cucumber, **half the vinegar (all for 4 servings)**, **½ tsp sugar (1 tsp for 4)**, 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**, **½ cup cold water (¾ cup for 4 servings)**, and **salt (we used ½ tsp; 1 tsp 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.



## 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

- Heat a **¼-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat.
- 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**, **remaining sesame seeds**, and a **pinch of chili flakes** to taste. Serve.

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