



TOASTED COCONUT TEMPURA SHRIMP

with Tropical Slaw, Lime Rice, and Sweet 'n' Spicy Sauce



HELLO
TOASTED COCONUT
Chewy shredded coconut turns crispy and fragrant in the pan, giving tempura shrimp a touch of tropical flavor and added texture.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1240

- Jasmine Rice
- Lime
- Shredded Red Cabbage
- Mayonnaise (Contains: Eggs)
- Sriracha
- Shrimp (Contains: Shellfish)
- Cilantro
- Pineapple
- Cashews (Contains: Tree Nuts)
- Apricot Jam
- Shredded Coconut (Contains: Tree Nuts)
- Tempura Mix (Contains: Eggs, Milk, Wheat)

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. An immediate sizzle is your green light to keep cooking. If not, wait about 15 seconds, then try again.

BUST OUT

- Medium pot
- Zester
- Strainer
- 2 Small bowls
- Medium bowl
- Large pan
- Vegetable oil (for frying)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Paper towels
- Large bowl
- Slotted spoon
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **¾ Cup | 1½ Cups**
- Cilantro **¼ oz | ½ oz**
- Lime **1 | 2**
- Pineapple **4 oz | 8 oz**
- Shredded Red Cabbage **4 oz | 8 oz**
- Mayonnaise **2 TBSP | 4 TBSP**
- Cashews **1 oz | 2 oz**
- Apricot Jam **6 TBSP | 8 TBSP**
- Sriracha **2 tsp | 3 tsp**
- Shredded Coconut **¼ Cup | ½ Cup**
- Shrimp* **10 oz | 20 oz**
- Tempura Mix **82 g | 164 g**

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

WINE CLUB

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1 COOK RICE

In a medium pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 MAKE BATTER AND COAT SHRIMP

Rinse **shrimp** under cold water, then pat very dry with paper towels. Season with **salt**. In a large bowl, combine **tempura mix**, half the **toasted coconut**, **½ tsp salt** (1 tsp for 4 servings), and **⅓ cup cold water** (¾ cup for 4). Heat a ¼-inch-layer of **oil** in pan used for coconut over medium-high heat. Stir shrimp into batter until fully coated. Line a plate with paper towels.

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2 MAKE TROPICAL SLAW

Meanwhile, **wash and dry all produce**. Roughly chop **cilantro** leaves and stems. Zest and halve **lime** (halve both limes for 4). Drain **pineapple** over a small bowl, reserving juice. In a medium bowl, toss together **cabbage**, **cilantro**, **pineapple**, **mayonnaise**, juice from half the **lime**, half the **pineapple juice**, and **½ tsp sugar** (1 tsp for 4). Season with **salt** and **pepper**. Add **cashews**.



5 FRY SHRIMP

Once **oil** is hot enough that a drop of batter sizzles when added to the pan, add coated **shrimp** in a single layer. Cook in batches until golden brown and cooked through, 2-3 minutes on the first side and 1-2 minutes on the second side. (**TIP:** Add more oil as needed between batches, allowing it time to heat back up before frying more shrimp.) Using a slotted spoon, transfer shrimp to paper-towel-lined plate. Immediately season with **salt** and **pepper**.



3 MAKE SAUCE AND TOAST COCONUT

To bowl with reserved **pineapple juice**, stir in **jam**, a squeeze of **lime juice**, and **sriracha** to taste. Set aside. Heat a large, heavy-bottomed pan (preferably nonstick) over medium heat. Add **coconut** and **½ tsp sugar** (1 tsp for 4 servings); cook, stirring occasionally, until lightly browned, 1-2 minutes. Turn off heat; transfer to a second small bowl. Wipe out pan.



6 FINISH AND SERVE

Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings) and **lime zest** to taste; season with **salt**. Divide **rice**, **shrimp**, and **tropical slaw** between plates. Sprinkle shrimp and rice with remaining **toasted coconut**. Drizzle shrimp with **sauce** (or serve on the side for dipping).

JUST DESSERTS

Try toasting shredded coconut again to top frosted sweets like cupcakes.

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