



# 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



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	$\frac{3}{4}$ Cup   1½ Cups
Cilantro	$\frac{1}{4}$ oz   $\frac{1}{2}$ 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	$\frac{1}{4}$ Cup   $\frac{1}{2}$ Cup
Shrimp*	10 oz   20 oz
Tempura Mix	82 g   164 g

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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# HelloFRESH



## 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.



## 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**.



## 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.



## 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 **½ cup cold water** ( $\frac{1}{3}$  cup for 4). Heat a  $\frac{1}{4}$ -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.



## 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**.



## 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.