



TOASTED COCONUT TEMPURA SHRIMP

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

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



4 oz | 8 oz
Pineapple



4 oz | 8 oz
Shredded Red
Cabbage



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



½ oz | 1 oz
Cashews
Contains: Tree Nuts



6 TBSP | 8 TBSP
Apricot Jam



1 tsp | 2 tsp
Sriracha



¼ Cup | ½ Cup
Shredded Coconut
Contains: Tree Nuts



10 oz | 20 oz
Shrimp
Contains: Shellfish



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

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 | COOK: 45 MIN | CALORIES: 1020

HEAT IT UP

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 going. If not, wait about 15 seconds, then try again.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 COOK RICE

- In a medium pot, combine **rice**, **¾ cup water (1½ 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 & 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 (¾ cup for 4)**. **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**
- 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.



2 MAKE TROPICAL SLAW

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



5 FRY SHRIMP

- Once **oil** is shimmering and 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 MIX SAUCE & TOAST COCONUT

- To bowl with remaining **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 & 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).

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