



SWEET HEAT SHRIMP TEMPURA BOWLS with Sesame Roasted Broccoli, Avocado & Quick Pickles



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 | TOTAL: 45 MIN | CALORIES: 1050



Scallions



Avocado



White Wine Vinegar



Apricot Jam



Garlic Powder



Broccoli Florets



Shrimp
(Contains: Shellfish)



Korean Chili Flakes



Lemon



Persian Cucumber



Mayonnaise
(Contains: Eggs)



Sriracha



Jasmine Rice



Sesame Seeds



Tempura Mix
(Contains: Eggs, Milk, Wheat)

START STRONG

Give your avocado a gentle squeeze in your palm—it should feel firm (not hard) and yield slightly to pressure. Not quite there yet? Take the avocado out of the fridge (the cold will slow ripening) and let it sit on your counter a day before you're ready to cook. Bonus: if you have a banana on hand, stick the two in a paper bag together to speed things along.

BUST OUT

- 3 Small bowls
- Large bowl
- Peeler
- Large pan
- Small pot
- Slotted spoon
- Baking sheet
- Kosher salt
- Paper towels
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 tsp + more for frying)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Lemon 1 | 2
- Avocado 1 | 2
- Scallions 2 | 4
- Persian Cucumber 1 | 2
- White Wine Vinegar 5 tsp | 5 tsp
- Mayonnaise 2 TBSP | 4 TBSP
- Apricot Jam 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Garlic Powder 1 tsp | 2 tsp
- Jasmine Rice ½ Cup | 1 Cup
- Broccoli Florets 8 oz | 16 oz
- Sesame Seeds 1 TBSP | 1 TBSP
- Shrimp* 10 oz | 20 oz
- Tempura Mix 82 g | 164 g
- Korean Chili Flakes 1 tsp | 2 tsp

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

WINE CLUB

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1 PREP & PICKLE CUCUMBER

Preheat oven to 425 degrees. **Wash and dry all produce.** Quarter **lemon**. Halve, pit, peel, and dice **avocado**; toss in a small bowl with a squeeze of **lemon juice** and a pinch of **salt**. Trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. In a separate small bowl, combine cucumber, **vinegar**, ½ **tsp sugar** (1 tsp for 4), and a pinch of **salt**. Set aside.



4 MAKE 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**, ⅓ **cup cold water** (⅔ cup for 4 servings), and **salt** (we used ½ tsp; 1 tsp for 4). (**TIP:** If mixture is too thick, 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 medium-high heat.

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2 MAKE SAUCE & COOK RICE

In a third small bowl, combine **mayonnaise**, **jam**, **sriracha**, half the **garlic powder**, 1 **tsp water** (2 tsp for 4), 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

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. Toss on a baking sheet with a drizzle of **oil**, half the **sesame seeds**, **salt**, and **pepper**. Roast on top rack until broccoli is golden brown and crispy, 15-20 minutes. Remove from oven and toss with a squeeze of **lemon juice** and half the **scallion greens**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in 1 **TBSP butter** and season with **salt** and **pepper**. Divide between bowls. Top with **shrimp**, **avocado**, and **cucumber**. Drizzle shrimp with **sauce**; top with remaining **scallion greens** and **sesame seeds**, plus a pinch of **chili flakes**. Serve with **broccoli** and any remaining **lemon wedges** on the side.

THOUGHT BUBBLE

Next time, try swapping out plain water for seltzer in your tempura batter for light and airy results.

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