



# MUSHROOM & ZUCCHINI TEMPURA BOWLS

with Sesame Scallion Rice, Quick-Pickled Cucumber & Sweet Heat Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Persian Cucumber



2 | 4

Scallions



1 | 2

Zucchini



4 oz | 8 oz

Button Mushrooms



5 tsp | 10 tsp  
Rice Wine Vinegar



2 oz | 4 oz  
Sweet Thai Chili Sauce



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 TBSP | 2 TBSP  
Sesame Seeds



¾ Cup | 1½ Cups  
Jasmine Rice



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



1 tsp | 1 tsp  
Garlic Powder



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.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 910



## FEELIN' HOT

Why do we ask you to wait until the oil is shimmering to fry your veggies? This simple cue is an easy way to tell that your oil is hot, which helps your veggies cook evenly. Once your oil starts to glisten and ripple slightly, add a drop of batter on its own. If it sizzles immediately, that's your green light to keep cooking. If not, wait about 15 seconds, then try again.

## BUST OUT

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

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## 1 PREP

- **Wash and dry all produce.**
- Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **scallions**, separating whites from greens. Trim and slice **zucchini** into ½-inch-thick rounds. Trim **mushrooms**: halve any large mushrooms (you'll want them all about the same size).



## 4 MAKE BATTER & COAT VEGGIES

- While rice cooks, heat a ½-inch layer of **oil** in a large, heavy-bottomed pan over medium-high heat. Meanwhile, in a large bowl, combine **tempura mix**, half the **garlic powder**, **½ cup cold water**, and **salt** (we used ½ tsp kosher salt).
- Pat **zucchini** and **mushrooms** very dry with paper towels, then stir into **batter** until fully coated.
- **4 SERVINGS: Use all the garlic powder, ⅔ cup water, and 1 tsp kosher salt.**
- **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**



## 2 PICKLE CUKE & MAKE SAUCE

- In a small bowl, combine **cucumber**, **vinegar**, **½ tsp sugar**, and a pinch of **salt**. Set aside to pickle, stirring occasionally, until ready to serve.
- In a separate small bowl, combine **chili sauce** with **mayonnaise**.
- **4 SERVINGS: Use 1 tsp sugar.**



## 5 FRY VEGGIES

- Once **oil** is shimmering and hot enough that a drop of **batter** sizzles when added to the pan, working in batches, add **coated veggies** in a single layer. Cook, turning with tongs, until golden brown.
- For zucchini, cook 2-3 minutes on the first side and 1-2 minutes on the second side. Cook mushrooms for the same amount of total time as zucchini, turning a few times, until browned all over.
- Transfer to a paper-towel-lined plate and immediately season with **salt** and **pepper**.
- **4 SERVINGS: Fry veggies in batches.**



## 3 COOK RICE

- Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and half the **sesame seeds** (save the rest for serving). Cook, stirring, until sesame seeds are lightly toasted, 1-2 minutes.
- Stir in **rice**, **1¼ cups water**, and a big 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 SERVINGS: Use 2¼ cups water.**



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**.
- Divide rice between shallow bowls; top with **tempura veggies** and **pickled cucumber** (draining first). Garnish with **scallion greens**, remaining **sesame seeds**, and some **chili flakes**. Serve with **sauce** on the side for dipping.
- **4 SERVINGS: Use 2 TBSP butter.**