

Smart Togarashi Shrimp and Slaw Bowls

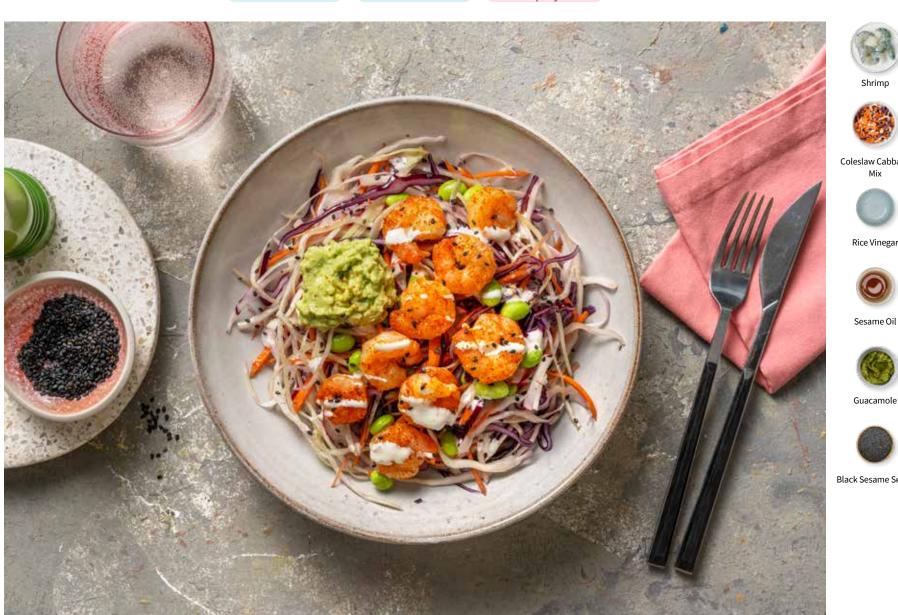
with Edamame and Guacamole

Carb Smart

Calorie Smart

Spicy

30 Minutes







Radish





Coleslaw Cabbage







Togarashi Spice

Edamame

Rice Vinegar





Mayonnaise



Guacamole





Black Sesame Seeds

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, strainer, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

3		
	2 Person	4 Person
Shrimp	285 g	570 g
Radish	1	2
Coleslaw Cabbage Mix	170 g	340 g
Edamame	56 g	113 g
Rice Vinegar	1 tbsp	2 tbsp
Togarashi Spice	½ tbsp	1 tbsp
Sesame Oil	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Guacamole	3 tbsp	6 tbsp
Lime	1	2
Black Sesame Seeds	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep

Cut radish into 1/4-inch matchsticks. Zest, then juice lime. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



Make slaw

Add half the sesame oil, vinegar, ½ tbsp lime juice and 1 tsp sugar (dbl both for 4 ppl) to a large bowl. Whisk until combined. Add coleslaw, radish and edamame. Season with salt and pepper, then toss to combine.



Toast sesame seeds

Heat a large non-stick pan over medium-high heat. When hot, add sesame seeds to the dry pan. Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on them so they don't burn!) Transfer to a plate.



Cook shrimp

Add remaining sesame oil to the same pan, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Transfer to a medium bowl, then add half the sesame seeds and 1/2 tbsp Togarashi Spice (dbl for 4 ppl). Toss to coat.



Make lime crema

While shrimps cooks, add mayo, lime zest and 2 tsp lime juice (dbl for 4 ppl) to a small bowl. Season with salt and pepper, then whisk to combine.



Finish and serve

Add remaining sesame seeds to slaw, then toss to combine. Divide slaw between plates. Top with togarashi shrimp. Drizzle over lime crema. Dollop guacamole on top. Sprinkle remaining Togarashi Spice over top, if desired.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 74°C/165°F, as size may vary.