



# Smart Togarashi Shrimp and Slaw Bowls

with Edamame and Guacamole

Carb Smart

Calorie Smart

Spicy

30 Minutes



Shrimp



Radish



Coleslaw Cabbage Mix



Edamame



Rice Vinegar



Togarashi Spice



Sesame Oil



Mayonnaise



Guacamole



Lime



Black Sesame Seeds

HELLO TOGARASHI

*This popular Japanese seasoning blend gets its spicy, fragrant flavour from 7 different ingredients!*

## 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

	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

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

## 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.*

## Contact

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## 1 Prep

Cut **radish** into ¼-inch matchsticks. Zest, then juice **lime**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



## 4 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 **½ tbsp Togarashi Spice** (dbl for 4 ppl). Toss to coat.



## 2 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.



## 5 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.



## 3 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.



## 6 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!