



# TOASTED COCONUT TEMPURA SHRIMP

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

TASTE TOURS

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



¼ oz | ½ 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



3 | 4  
Apricot Jam



2 tsp | 3 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: 1170



# HELLO FRESH

## 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. An immediate sizzle is your green light to keep cooking. 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
- Cooking oil (for frying)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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## 1 COOK RICE

- In a medium pot, combine **rice**, **1¼ cups water (2¼ 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 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 **⅓ cup cold water (⅔ 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 and set aside.



## 2 MAKE SLAW

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



## 5 FRY SHRIMP

- Once **oil** is 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 MAKE SAUCE & TOAST COCONUT

- To bowl with **reserved pineapple juice**, stir in **jam**, a **squeeze of lime juice**, and **Sriracha** to taste. Set aside.
- Heat a large, heavy-bottomed (preferably nonstick), pan 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; stir in **1 TBSP butter (2 TBSP for 4 servings)** and **lime zest** to taste. Season with **salt**.
- Divide rice, **shrimp**, and **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°.