



# HULU'S SECRET CHEF: SPICY SHRIMP SOUP

with Bok Choy, Scallion Sour Cream & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 1  
Red Onion



4 1/2 TBSP | 9 TBSP  
Sour Cream  
Contains: Milk



5 tsp | 5 tsp  
White Wine  
Vinegar



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



4 oz | 8 oz  
Bok Choy & Napa  
Cabbage



2 TBSP | 4 TBSP  
Szechuan Paste  
Contains: Sesame,  
Soy, Wheat



1 | 2  
Chicken Stock  
Concentrate



1 | 2  
Crispy Fried  
Onions  
Contains: Wheat



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## MEET CHEF ARUGULA



Also known as Chef Joshua, an award-winning chef and one of 10 contestants on Hulu's new food competition series, *Secret Chef*. Here he shares one of his show-stopping dishes.

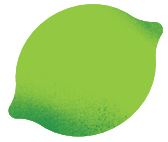


PREP: 5 MIN | COOK: 25 MIN | CALORIES: 410



**HULU'S SECRET CHEF**  
In this reality cooking competition series, contestants (from Michelin-starred legends to self-taught pros) serve their dishes without seeing their opponents (and judges). They'll hide everything, except what's on their plate. Now streaming on Hulu.





# HELLO FRESH

## CHOP, CHOP!

Chef Joshua likes to chop the shrimp for the soup. This trick helps evenly distribute them into every bite!

## BUST OUT

- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Butter (**1 TBSP | 2 TBSP**)  
Contains: Milk
- Large pot

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\*Shrimp are fully cooked when internal temperature reaches 145°.



## 1 PREP & MIX SOUR CREAM

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens; finely chop greens. Halve, peel, and dice **half the onion (whole onion for 4 servings)** into ½-inch pieces.
- In a small bowl, combine **scallion greens, two packets of sour cream, and 1 tsp vinegar (four packets of sour cream and 2 tsp vinegar for 4)**. Stir until smooth. Season with **salt and pepper**.



## 3 FINISH SOUP

- To pot with **shrimp and veggies**, stir in **Szechuan paste, stock concentrate, half the remaining vinegar (all for 4 servings)**, and **1¼ cups water (2½ cups for 4)**. Bring to a simmer; cook, stirring, until shrimp are cooked through, 1-2 minutes more.
- Remove pot from heat; stir in **remaining plain sour cream**.



## 2 START SOUP

- Rinse **shrimp\*** under cold water; pat dry with paper towels. Cut into ¾-inch pieces.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pot over medium heat. Add **diced onion** and **scallion whites**; cook, stirring, until softened and translucent, 4-6 minutes.
- Increase heat to medium high. Add shrimp and **bok choy and napa cabbage**; cook, stirring, until veggies are wilted and shrimp are opaque and mostly cooked through, 2-4 minutes (**shrimp will finish cooking in the next step**).



## 4 SERVE

- Divide **soup** between bowls; top with **scallion sour cream** and **crispy fried onions**. Serve.

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