



BANG BANG BROCCOLI BOWLS

with Rice, Cucumber Cabbage Slaw & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
White Rice



1 | 2
Cucumber



1 | 1
Lime



8 oz | 16 oz
Broccoli Florets



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



1 TBSP | 2 TBSP
Fry Seasoning



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Sriracha



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 oz | 2 oz
Sweet Thai Chili Sauce



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



4 oz | 8 oz
Coleslaw Mix



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HELLO

BANG BANG SAUCE

A creamy, sweet, and spicy sauce that's
delicious on everything it touches!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010



BATTER UP!

Our tempura batter mix fries up light and airy! Fry the coated broccoli in a single layer (no crowding!) for the crispiest, crunchiest dish.

BUST OUT

- Small pot
 - Slotted spoon
 - 2 Large bowls
 - Paper towels
 - Large pan
 - Small bowl
-
- Kosher salt
 - Cooking oil (for frying)
 - Sugar (½ tsp | 1 tsp)

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1 START RICE & PREP

- Wash and dry produce.
- In a small pot, combine **rice**, **1¼ cups water (2½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- Cut **broccoli** into bite-size pieces if necessary. Halve **lime**. Trim, halve and thinly slice **cucumber** into half-moons.



4 MAKE BANG BANG SAUCE

- In a small bowl, combine **chili sauce** and **half the mayonnaise**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Set aside.



2 COAT BROCCOLI

- In a large bowl, combine **tempura batter mix**, **Fry Seasoning**, **garlic powder**, **½ cup very cold water**, **½ tsp salt**, and as much **Sriracha** as you like (**¾ cup water and 1 tsp salt for 4 servings**). **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a consistency slightly thinner than cake batter.**
- Place a **thin layer of panko** on a plate or in a shallow bowl.
- Add **broccoli** to bowl with **batter** and stir until mostly coated. Working in batches, transfer broccoli to panko and toss until coated, shaking off any excess. **TIP: Don't worry if broccoli isn't fully coated!**



5 MAKE SLAW

- In a second large bowl, combine **sesame seeds**, **remaining mayonnaise**, **½ tsp sugar (1 tsp for 4 servings)**, **juice from half the lime (whole lime for 4)**, and a **pinch of salt** to taste.
- Add **coleslaw mix** and **cucumber**; toss until thoroughly coated. Season with **salt** to taste.



3 FRY BROCCOLI

- Heat a **¼-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is shimmering and hot enough that a **drop of batter** sizzles when added to the pan, working in batches, add **coated broccoli** in a single layer.
- Cook, turning occasionally, until golden brown on all sides, 1-2 minutes. **TIP: Reduce heat to medium if oil gets too hot.**
- Using a slotted spoon, transfer to a paper-towel-lined plate. Immediately season with **salt** to taste.



6 SERVE

- Divide **rice** between shallow bowls; top with **crispy broccoli** and **slaw**. Serve with **bang bang sauce** on the side for dipping.