



HAWAIIAN-STYLE COCONUT TEMPURA SHRIMP

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

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



¼ oz | ½ oz
Cilantro



4 oz | 8 oz
Pineapple



1 | 2
Lime



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 Batter Mix
Contains: Eggs, Milk, Wheat



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HELLO

TOASTED COCONUT

Light, crispy texture with subtly sweet tropical flavor



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1160



TIME TO FRY

In Step 5, check if the oil is hot enough between batches with a drop of batter. If it sizzles immediately, that's your green light.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Paper towels
- 2 Small bowls
- Large bowl
- Zester
- Slotted spoon
- Medium bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (for frying)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



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 batter mix**, **half the toasted coconut**, **½ tsp salt (1 tsp for 4 servings)**, and **½ cup cold water (¾ 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**; toss to combine.



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 **remaining pineapple juice**, stir in **jam**, a **squeeze of lime juice**, and **Sriracha** to taste. Set aside.
- Heat a large, 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 and **slaw** between plates; top rice with **shrimp**. Sprinkle shrimp and rice with **remaining toasted coconut**. Drizzle shrimp with **sauce (or serve on the side for dipping)** and serve.