



SWEET HEAT SHRIMP TEMPURA BOWLS

with Sesame-Roasted Broccoli & Quick Pickles

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



5 tsp | 5 tsp

White Wine Vinegar



2 | 2

Scallions



2 TBSP | 4 TBSP

Mayonnaise
Contains: Eggs



1 | 2

Apricot Jam



1 tsp | 2 tsp

Sriracha



1 tsp | 2 tsp

Garlic Powder



½ Cup | 1 Cup

White Rice



8 oz | 16 oz

Broccoli



1 TBSP | 1 TBSP

Sesame Seeds
Contains: Sesame



10 oz | 20 oz

Shrimp
Contains: Shellfish



82 g | 164 g

Tempura Batter Mix
Contains: Eggs, Milk, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

APRICOT JAM

This sweet, fruity spread stars in a tantalizing sauce.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 930



FRY, FRY AGAIN

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

- Peeler
 - Paper towels
 - 2 Small bowls
 - Large bowl
 - Small pot
 - Large pan
 - Baking sheet
 - Slotted spoon
-
- Kosher salt
 - Black pepper
 - Sugar (**½ tsp | 1 tsp**)
 - Cooking oil (**1 tsp + more for frying**)
 - Butter (**2 TBSP | 2 TBSP**)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)

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



1 PICKLE CUCUMBER & PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and halve **cucumber** lengthwise; thinly slice cucumber crosswise into half-moons. In a small bowl, combine sliced cucumber, **vinegar, ½ tsp sugar (1 tsp for 4 servings),** and a **pinch of salt.** Set aside.
- Trim and thinly slice **scallions,** separating whites from greens.



4 MIX BATTER & COAT SHRIMP

- Meanwhile, rinse **shrimp*** under cold water; pat very dry with paper towels. Season with **salt.**
- In a large bowl, combine **tempura mix, remaining garlic powder, ⅓ cup cold water (⅔ cup for 4 servings),** and **salt (we used ½ tsp; 1 tsp for 4).** **TIP: If needed, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**
- Stir shrimp into **batter** until fully coated.



2 MAKE SAUCE & COOK RICE

- In a second small bowl, combine **mayonnaise, jam, Sriracha, half the garlic powder, 1 tsp water (2 tsp for 4 servings),** and a **pinch of salt.**
- Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites;** cook, stirring, until softened, 1 minute.
- Add **rice, ¾ cup water (1½ cups for 4),** and a **pinch of salt.** Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK SHRIMP

- Heat a **¼-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat.
- Once oil is hot enough that a **drop of batter** sizzles when added to the pan, working in batches, add coated **shrimp** in a single layer. Cook until golden brown and cooked through, 2-3 minutes on the first side and 1-2 minutes on the second side.
- Using a slotted spoon, transfer to a paper-towel-lined plate. Immediately season with **salt and pepper.**



3 ROAST BROCCOLI

- While rice cooks, cut **broccoli** into 1-inch pieces if necessary. Toss on a baking sheet with a **drizzle of oil, half the sesame seeds (save the rest for serving), salt,** and **pepper.**
- Roast on top rack until golden brown and crispy, 15-20 minutes.
- Carefully toss with **half the scallion greens.**



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt and pepper.**
- Divide rice between bowls. Top with **shrimp, quick pickles (draining first),** and **broccoli.** Drizzle shrimp with **sauce;** sprinkle with **remaining scallion greens** and **remaining sesame seeds.** Serve.