





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

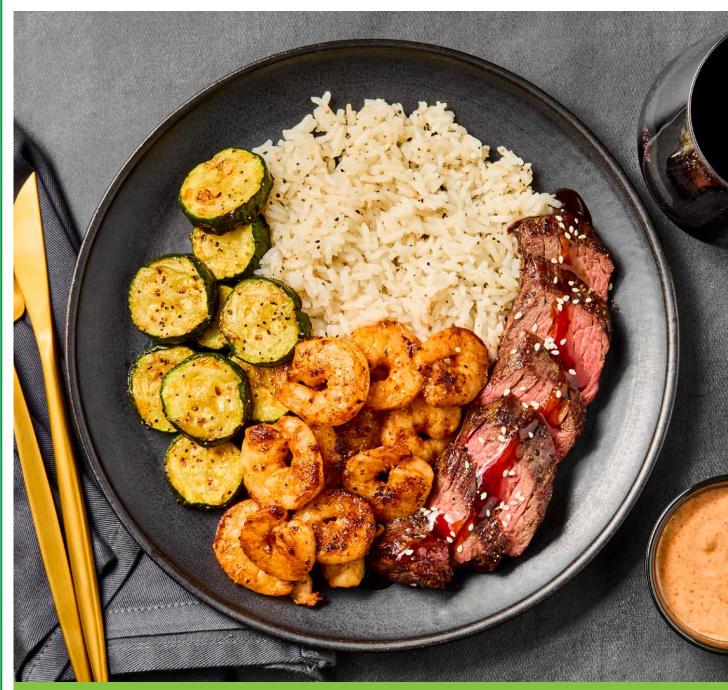
HELLO

SPICY SPECIAL SAUCE

Familiar ingredients turn into something extraordinary–with a kick

HIBACHI SWEET SOY STEAK & SHRIMP

with Garlic Rice, Sesame-Roasted Zucchini & Spicy Special Sauce



PREP: 10 MIN COOK: 45 MIN CALORIES: 1040



SEAR-IOUS BUSINESS

A good sear helps steak and shrimp develop a deeply savory crust with tons of flavor. For restaurant-quality results, pat dry before seasoning.

BUST OUT

Large pan

- 2 Small bowls Paper towels
- Small pot
- Baking sheet
 Plastic wrap
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 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.

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



1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Trim and slice **zucchini** crosswise into ½-inch-thick rounds.
- In a small bowl, combine mayonnaise, 1 tsp ketchup (we sent more), 1 tsp Fry Seasoning (you'll use the rest later), ½ tsp sugar, and Sriracha to taste. (For 4 servings, use 2 tsp ketchup, 2 tsp Fry Seasoning, and 1 tsp sugar.) Season with salt and pepper.



2 COOK RICE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over mediumhigh heat. Add garlic powder; cook until fragrant, 30 seconds.
- Stir in rice, ¾ cup water (1½ cups for 4), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low.
 Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 ROAST ZUCCHINI

- While rice cooks, toss zucchini on a baking sheet with a large drizzle of oil, salt, and pepper. Sprinkle each round with sesame seeds (save any remaining sesame seeds for serving).
- Roast on top rack until zucchini is tender and sesame seeds are lightly browned, 14-16 minutes. TIP: If needed, broil for an additional 1-2 minutes to toast the sesame seeds.



4 COOK STEAK

- Meanwhile, pat steak* dry with paper towels and season all over with salt and pepper.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



5 COOK SHRIMP

- Rinse shrimp* under cold water, then pat dry with paper towels. Season all over with remaining Fry Seasoning, salt, and pepper.
- Heat a drizzle of oil in pan used for steak over medium-high heat. Add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes. Remove pan from heat.



6 FINISH & SERVE

- Pour **sweet soy glaze** into a second small microwave-safe bowl; cover with plastic wrap and microwave until warmed through, 1 minute.
- Fluff **rice** with a fork and season with **salt** and **pepper**. Thinly slice **steak** against the grain.
- Divide rice, zucchini, steak, and shrimp between plates. Top steak with warm sweet soy glaze and sprinkle with any remaining sesame seeds. Serve with spicy special sauce.