DYNAMITE MUSHROOM TEMPURA

with Roasted Green Beans & Zesty Rice

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 850

INGREDIENTS

2 PERSON | 4 PERSON

- **8 oz | 16 oz** Button Mushrooms
- **1 | 1** Lime
- **2 oz | 4 oz** Sweet Thai Chili Sauce — Contains: Soy
- **2 TBSP | 4 TBSP** Mayonnaise — Contains: Eggs
- **¾ Cup | 1½ Cups** Jasmine Rice
- **82 g | 164 g** Tempura Mix — Contains: Eggs, Milk, Wheat
- **1 TBSP | 2 TBSP** Fry Seasoning Blend
- **6 oz | 12 oz** Green Beans

HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

- **10 oz | 20 oz** Shrimp — Contains: Shellfish — Calories: 970

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HELLO FRESH

HELLO

DYNAMITE SAUCE

Sweet, savory, spicy, and creamy—this awesome sauce is a flavor explosion!

ROYAL FRY-NESS

In step 5, you'll be shallow-frying your battered mushrooms. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. If it sizzles immediately, that's your green light to keep cooking. If not, wait about 15 seconds, then try again. Hot oil helps ensure your 'shrooms cook evenly and achieve a perfectly crispy—not greasy—coating!

BUST OUT

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

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

1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Zest and quarter **lime**. Trim and halve **mushrooms** (quarter any large mushrooms). Trim **green beans** if necessary.
- In a small bowl, combine **mayonnaise**, **chili sauce**, and a **squeeze of lime juice** to taste.

2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a **big 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.

3 MIX BATTER & COAT

- While rice cooks, in a medium bowl, whisk together **tempura mix**, **Fry Seasoning**, **⅓ cup cold water**, and **½ tsp salt** (use ⅔ cup cold water and 1 tsp salt for 4 servings). TIP: If needed, add more water 1 TBSP at a time until the mixture reaches a pancake-batter-like consistency.
- Stir **mushrooms** into **batter** until fully coated.

Divide **tempura batter** between 2 medium bowls. Rinse **shrimp*** under cold water and pat dry with paper towels. Season lightly with **salt** and **pepper**. Stir **shrimp** into **batter** in one bowl and **mushrooms** in other until fully coated.

4 ROAST GREEN BEANS

- Toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast until browned and tender, 12-15 minutes.

5 FRY MUSHROOMS

- Meanwhile, heat a **½-inch layer of oil** in a large pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, use tongs to add coated **mushrooms** in a single layer. (TIP: You may need to work in batches.) Cook until golden brown, 3-4 minutes on the first side and 1-2 minutes on the second side.
- Using a slotted spoon, transfer to a paper-towel-lined plate. Season with **salt**.

Once mushrooms are fried, repeat shallow-frying process with **shrimp**. (TIP: If needed, add more oil to pan before frying shrimp.) Cook until golden brown and cooked through, 1-2 minutes per side. Using a slotted spoon, transfer shrimp to a paper-towel-lined plate. Season with **salt**.

6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**.
- Divide rice between bowls and top with **mushrooms** and **green beans**. Drizzle with **dynamite sauce** and serve with any **remaining lime wedges** on the side.

Top bowls with **shrimp**.

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