

SWEET HEAT SHRIMP TEMPURA BOWLS

with Sesame Roasted Broccoli & Quick Pickles



= HELLO =

KOREAN CHILI FLAKES

Also known as gochugaru, these little red flakes add a touch of fruity heat to your finished dish.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 910



Persian Cucumber















Tempura Mix Sesame Seeds (Contains: Eggs, Milk, Wheat)



Shrimp (Contains: Shellfish)



Korean Chili Flakes



Lemon

White Wine

Apricot Jam

Garlic Powder

Broccoli Florets

Vinegar

START STRONG =

In step 5, you'll be shallow-frying your battered shrimp. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. An immediate sizzle is your green light to keep cooking. If not, wait about 15 seconds, then try again.

BUST OUT =

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

INGREDIENTS

Ingredient 2-person | 4-person

• Persian Cucumber 1 | 2 White Wine Vinegar 5 tsp | 5 tsp Scallions 2 | 4 Lemon 1 | 2 2 TBSP | 4 TBSP Mayonnaise 2 TBSP | 4 TBSP Apricot Jam Sriracha 1 tsp | 2 tsp Garlic Powder 1 tsp | 2 tsp

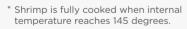
 Jasmine Rice ½ Cup | 1 Cup Broccoli Florets 8 oz | 16 oz

1 TBSP | 1 TBSP Sesame Seeds Shrimp^{*}

10 oz | 20 oz

 Tempura Mix Korean Chili Flakes

82 g | 164 g 1 tsp | 2 tsp







PICKLE CUCUMBER & PREP Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Trim, peel, and halve cucumber lengthwise; thinly slice crosswise into half-moons. In a small bowl, combine 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. Quarter lemon.



MAKE 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, salt (we used 1/2 tsp; 1 tsp for 4 servings), and 1/3 cup cold water (3/3 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.) Stir shrimp into batter until fully coated. Heat a ¼-inch layer of oil in a large, heavybottomed pan over medium-high heat.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com



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, 3/4 cup water (11/2 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.



COOK SHRIMP 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.



T ROAST BROCCOLI While rice cooks, cut **broccoli** florets into 1-inch pieces, if necessary. Toss on a baking sheet with a drizzle of oil, half the sesame seeds (you'll use the rest later), salt, and pepper. Roast on top rack until golden brown and crispy, 15-20 minutes. Remove from oven and toss with a squeeze of lemon juice and half the scallion greens.



6 FINISH & SERVE Fluff **rice** with a fork; stir in **1** TBSP butter and season with salt and pepper. Divide between bowls. Top with **shrimp** and **cucumber**. Drizzle shrimp with **sauce**; top with remaining **scallion** greens and sesame seeds, plus a pinch of chili flakes. Serve with broccoli and remaining **lemon wedges** on the side.

THOUGHT BUBBLE =

Try swapping out plain water for seltzer in your tempura batter next time for light and airy results.