



# Warm Shrimp Poke-Style Bowls

## with Corn, Cabbage and Spicy Mayo

Spicy

30 Minutes

Swap



Tilapia

300 g | 600 g

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Shrimp  
285 g | 570 g



Green Onion  
2 | 2



Mini Cucumber  
1 | 2



Corn Kernels  
113 g | 227 g



Red Cabbage, shredded  
113 g | 226 g



Sticky Rice  
¾ cup | 1 ½ cup



Soy Sauce Mirin Blend  
4 tbsp | 8 tbsp



Sesame Oil  
1 tbsp | 2 tbsp



Spicy Mayo  
2 tbsp | 4 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, pepper, salt, sugar

Cooking utensils | Large non-stick pan, measuring cups, 2 medium bowls, medium pot, paper towels, strainer, whisk

1



## Cook rice

• Before starting, wash and dry all produce.

- Add **sticky rice** to a medium pot, then cover **rice** with **cold water**. Using your hand, swirl to rinse **rice**.
- Pour off cloudy water and refill with **cold water**. Repeat until **water** rinses clear.
- Add **1 ¼ cups** (2 ½ cups) **fresh water**. Bring to a boil over high heat.
- Once boiling, cover and reduce heat to medium-low. Cook until **rice** is tender and water is absorbed, 12-15 min.
- Remove the pot from heat. Set aside, still covered, for 5 min.

2



## Prep

🔄 Swap | Tilapia

- Meanwhile, cut **cucumber** into ¼-inch half-moons.
- Thinly slice **green onions**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

3



## Make sauce and slaw

- Whisk together ½ **tbsp** (1 **tbsp**) **sugar**, **soy sauce mirin blend** and **half the sesame oil** in a medium bowl.
- Toss together **cabbage**, **cucumbers** and **half the green onions** in another medium bowl.
- Add **half the soy mixture** to **slaw**, then toss to combine. (**NOTE:** Reserve remaining soy mixture for coating the shrimp!) Season with **salt** and **pepper**, to taste.

4



## Char corn

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbps**) **oil**, then **corn**. Do not stir. Cover and cook, stirring once halfway through, until **corn** is dark golden-brown, 5-6 min.
- Transfer **charred corn** to a plate and set aside.

5

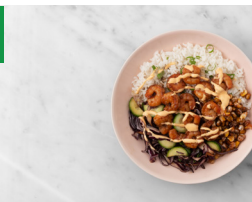


## Cook and glaze shrimp

🔄 Swap | Tilapia

- Reheat the same pan over medium.
- When hot, add **remaining sesame oil**, then **shrimp**. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches if needed, using half the remaining sesame oil per batch.) Cook, stirring often, until **shrimp** just turn pink, 2-3 min.\*\*
- Remove the pan from heat.
- Add **remaining soy mixture** to **shrimp**. Cook, stirring often, until **mixture** thickens slightly and coats **shrimp**, 1-2 min.

6



## Finish and serve

- Fluff **rice** with a fork, then stir in **remaining green onions**. Season with **salt**, to taste.
- Divide **rice**, **corn** and **slaw** between bowls. Top with **shrimp** and drizzle **any remaining soy glaze** from the pan over top.
- Drizzle with **spicy mayo**.

Measurements  
within steps

1 **tbps** (2 **tbps**) **oil**  
2 person 4 person Ingredient

## 2 | Prep

🔄 Swap | Tilapia

If you've opted to get **tilapia**, pat dry with paper towels. Season with **salt** and **pepper**. Cut each **filet** in half crosswise.

## 5 | Cook and glaze tilapia

🔄 Swap | Tilapia

Reheat the same pan (from step 4) over medium. When hot, add **remaining sesame oil**, then **tilapia**. Cook until **tilapia** is opaque and cooked through, 3-4 min per side.\*\* Add **remaining soy mixture** to **tilapia**. Cook, stirring often, until **mixture** thickens slightly and coats **fish**, 1-2 min.

\*\* Cook shrimp to a minimum internal temperature of 74°C/165°F, and tilapia to a minimum internal temperature of 70°C/158°F, as size may vary.