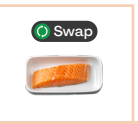




Vietnamese-Style Caramelized Ginger Shrimp

with Shallot Rice and Veggie Stir-Fry

20 Minutes



Salmon
Fillets, skin-on
250 g | 500 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
- Jasmine Rice
¼ cup | 1 ½ cups
- Snow Peas, trimmed
56 g | 113 g
- Carrot, julienned
56 g | 113 g
- Shanghai Bok Choy
1 | 2
- Ginger
30 g | 60 g
- Green Onion
2 | 4
- Fish Sauce
2 tbsp | 4 tbsp
- Brown Sugar
1 tbsp | 2 tbsp
- Vegetarian Oyster Sauce
¼ cup | ½ cup
- Crispy Shallots
28 g | 56 g

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 | Unsalted butter, oil, salt, pepper

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

1



Rinse and cook rice

- Before starting, add 1 ¼ cups (2 ½ cups) water and ½ tsp (¼ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Using a strainer, rinse **rice** until **water** runs clear.
- Add **rice**, **half the vegetarian oyster sauce** and **1 tbsp** (2 tbsp) **butter** to the **boiling water**, then reduce heat to medium-low.
- Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Cook shrimp

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- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **shrimp** and **ginger**. Cook, stirring often, until **shrimp** start to turn pink, 1-2 min.
- Add **brown sugar**, **fish sauce** and **1 tbsp** (2 tbsp) **butter**. Cook, stirring often, until **shrimp** are lightly glazed and cooked through, 2-3 min.**

2



Prep

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- While **rice** cooks, peel, then mince or grate **ginger**.
- Thinly slice **green onions**.
- Cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Using the same strainer from step 1, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

5



Finish and serve

- Fluff **rice** with fork, then stir in **half the crispy shallots**.
- Divide **rice** between plates.
- Top with **veggies**, then **shrimp**.
- Spoon **any remaining sauce** from the pan over top.
- Sprinkle **green onions** and **remaining crispy shallots** over top.

Measurements
within steps

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

2 | Prep

[Swap](#) | [Salmon Fillets](#)

If you've opted for **salmon**, pat dry with paper towels, then cut into 1-inch cubes. Season with **salt** and **pepper**.

4 | Cook salmon

[Swap](#) | [Salmon Fillets](#)

Cook **salmon** in the same way the recipe instructs you to cook the **shrimp**.**

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