

HELLO Firecracker Shrimp Bowlswith Toosted Sosama Biog

with Toasted Sesame Rice

Spicy

25 Minutes





(C) Swap

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 🎥



570 g | 1140 g





285 g | 570 g



34 cup | 1 1/2 cups



Radish



3 | 6





Spicy Mayo



Green Onion

4 tbsp | 8 tbsp

Sweet Chili Sauce 2 tbsp | 4 tbsp







Seasoned Rice Vinegar 1 tbsp | 2 tbsp

Sesame Seeds 9 g | 18 g



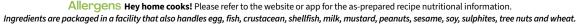
Soy Sauce

Cabbage Mix

½ tbsp | 1 tbsp

Ingredient quantities

170 g | 340 g



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



Cook rice

- Before starting, add 1 cup (2 cups) water and 1/8 tsp (1/4 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.
- To the boiling water, add rice, then reduce heat to low.
- Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed.
- · Remove from heat. Set aside, still covered.



Prep ingredients

- Meanwhile, thinly slice green onions.
- Thinly slice radishes.
- To a small bowl, add ½ tbsp (1 tbsp) rice vinegar, ½ tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil. Stir to combine.
- Add radishes, then season with salt and pepper. Stir to combine.



Dress slaw

- To a medium bowl, add ½ tbsp (1 tbsp) rice vinegar, 1 tbsp (2 tbsp) spicy mayo and ½ tsp (1 tsp) sugar. Stir to combine.
 (NOTE: Reserve remaining spicy mayo for serving.)
- Add coleslaw mix and half the green onions. Season with salt and pepper. Stir to coat.



Toast seeds (optional)

- Meanwhile, heat a large non-stick pan over medium-high. (TIP: You can skip this step if you don't want to toast the sesame seeds.)
- When hot, add sesame seeds to the dry pan.
 Toast for 3-4 min, stirring often, until golden.
 (TIP: Keep your eye on them so they don't burn!)
- Transfer to a plate.



Cook shrimp

🗘 Swap | Salmon Fillets

😡 Double | Shrimp

- Using a strainer, drain and rinse shrimp. Pat dry with paper towels, then season with salt and pepper. Toss to coat.
- Reheat the same pan over medium-high, then add 1 tbsp (2 tbsp) oil.
- When hot, add shrimp. Cook for 2-3 min, stirring occasionally, until shrimp just turn pink.**
- Remove from heat, then add sweet chili sauce and soy sauce. Toss to coat.



Finish and serve

- To the pot with rice, add sesame seeds.
 Fluff rice with a fork and stir to combine.
- Divide **rice** between bowls, then top with **coleslaw**, **shrimp** and **radishes**.
- Top with remaining spicy mayo and remaining green onions.

Measurements within steps

L tbsp (2 tbsp)

ving Ingredient

oil

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. 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.

5 | Cook Salmon

🔘 Swap | Salmon Fillets

If you've opted to get **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Reheat the same pan (from step 4) over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **salmon**. Cook for 2-3 min, until browned. Flip **salmon** and continue cooking for 2-3 min, until cooked through.** Remove from heat, then add **sweet chili sauce** and **soy sauce**. Gently toss to coat.

5 | Cook shrimp

2 Double | Shrimp

If you've opted for **double shrimp**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of shrimp**. Work in batches, if necessary.