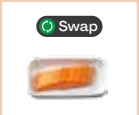




Cal Smart Fiery Shrimp

with Asian-Style Coleslaw and Cilantro Rice

Smart Meal Spicy 20-min



Salmon Fillets, skin-on
250 g | 500 g

↗ Custom Recipe + 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
¾ cup | 1 ½ cups



Edamame
56 g | 113 g



Red Cabbage, shredded
56 g | 113 g



Cilantro
7 g | 14 g



Peanuts, chopped
28 g | 56 g



Ginger Sauce
2 tbsp | 4 tbsp



Soy Sauce
1 tbsp | 2 tbsp



Rice Vinegar
1 tbsp | 2 tbsp



Chili-Garlic Sauce
1 tbsp | 2 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, salt, pepper

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

1



Cook rice

- Before starting, wash and dry all produce.
- Add **1 cup** (2 cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** 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



Make coleslaw

- Add **vinegar**, **½ tbsp** (1 tbsp) **ginger sauce** and **half the cilantro** to the bowl with **red cabbage** and **edamame**.
- Toss to combine.

2



Prep

- Meanwhile, roughly chop **cilantro**.
- Add **cabbage** to a medium bowl and season with **salt**. Using your hands, massage **cabbage** until slightly tender, 1 min.
- Combine **chili-garlic sauce**, **soy sauce**, **1 ½ tbsp** (3 tbsp) **ginger sauce** and **3 tbsp** (6 tbsp) **water** in a small bowl.

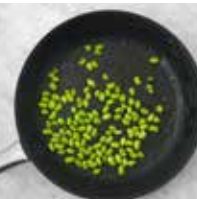
5



Cook shrimp

- [Swap](#) | [Salmon Fillets](#)
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Reheat the same pan (from step 3) over medium-high.
- When the pan is hot, add **1 tsp** (2 tsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. ******
- Season with **salt** and **pepper**.
- Add **prepared sauce** (from step 2). Cook, stirring occasionally, until **sauce** thickens slightly and **shrimp** are well coated, 1 min.
- Remove from heat.

3



Cook edamame

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **edamame** and **1 tbsp** (2 tbsp) **water** to the dry pan.
- Cook, stirring occasionally, until **water** is absorbed and **edamame** are lightly charred, 5-6 min. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **edamame** to the medium bowl with **red cabbage**.

6



Finish and serve

- [Swap](#) | [Salmon Fillets](#)
- Fluff **rice** with a fork, then stir in **remaining cilantro**.
- Divide **cilantro rice** between plates. Top with **shrimp** and spoon **any remaining sauce** over top.
- Sprinkle **peanuts** over top.
- Serve **coleslaw** alongside.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

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 3) over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**, skin-side down. Cook until **skin** is crispy, 5-6 min. Flip and cook until **salmon** is cooked through, 3-4 min. ****** Transfer to a plate. Cook **sauce** in the same pan as the recipe instructs.

6 | Finish and serve

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

Top final plates with **salmon**. Spoon **sauce** over top.

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



Issue with your meal? Scan the QR code to share your feedback.