

HELLO Cal Smart Szechuan Honey Shrimp

with Jasmine Rice, Carrots and Zucchini

Smart

Spicy

25 Minutes



Salmon Fillets, skin-on 250 g | 500 g



×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 🎥





285 g | 570 g









1 2

1 | 2



1 | 2



4 tbsp | 8 tbsp





1 tsp | 2 tsp

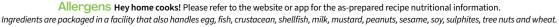
1 tbsp | 2 tbsp



Fish Sauce 1 tbsp | 2 tbsp



2 tbsp | 4 tbsp



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



Cook rice

- Before starting, add 1 ¼ cups (2 ½ cups)
 water 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 and half the garlic salt to the boiling water. Return to a boil, then reduce heat to low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



Cook shrimp

- Using a strainer, drain and rinse shrimp, then pat dry with paper towels. Season with pepper.
- Reheat the same pan (from step 3) over medium.
- When hot, add **2 tsp** (4 tsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Transfer **shrimp** to a plate.



Prep

- 🕂 Add | Salmon Fillets, skin-on
- Meanwhile, peel, then halve **carrot** lengthwise. Cut into ½-inch half-moons.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Thinly slice green onions.



Make sauce

- Meanwhile, whisk together honey, fish sauce, ginger sauce, Szechuan sauce and ¼ cup (½ cup) water in a medium bowl.
- Add **sauce mixture** to the same pan. Bring to a gentle boil.
- Once boiling, cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Return **shrimp** to the pan, then toss to coat. (TIP: For a lighter sauce consistency, add more water, 1-2 tbsp at a time, if desired.)



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add 2 tsp (4 tsp) oil, then carrots and zucchini.
- Cook, stirring occasionally, until veggies are tender-crisp, 5-7 min. (TIP: If veggies are browning too quickly, reduce heat to medium.)
- Remove from heat. Season with remaining garlic salt and pepper, to taste.
- Transfer **veggies** to a plate, then cover to keep warm.



Finish and serve

- + Add | Salmon Fillets, skin-on
- Fluff rice with a fork, then stir in half the green onions.
- Divide rice between bowls. Top with veggies, shrimp and sauce.
- Sprinkle **remaining green onions** over top.



1 tbsp (2 tbsp) oil
2 person 4 person Ingredie

2 | Prep and cook salmon

🕀 Add | Salmon Fillets, skin-on

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate. Cover to keep warm. Reuse the pan to cook **veggies** in step 3.

6 | Finish and serve

🕀 Add | Salmon Fillets, skin-on

Arrange **salmon** on top of final dish.