



Gochujang Glazed Shrimp

with Sesame Rice

Spicy

Quick

25 Minutes



Shrimp



Double Shrimp



Gochujang



Sesame Seeds



Jasmine Rice



Soy Sauce Mirin Blend



Cornstarch



Garlic Puree



Sweet Bell Pepper



Sriracha



Moo Shu Spice Blend



Carrot, julienned

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double the shrimp, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO GOCHUJANG

This fermented Korean chili paste has distinctive savoury, sweet and spicy notes!

Start here

Before starting, wash and dry all produce.

Bust out

2 Medium bowls, measuring spoons, strainer, medium pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Gochujang 🌶️	2 tbsp	4 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Cornstarch	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Sriracha 🌶️	2 tsp	4 tsp
Moo Shu Spice Blend	1 tsp	2 tsp
Carrot, julienned	56 g	113 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.

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Cook rice

- Add **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice, ¼ tsp salt** and **1 tsp Moo Shu Spice Blend** (dbl both for 4 ppl). Stir to combine, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Toast sesame seeds and cook veggies

- Heat a large non-stick pan over medium heat. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep an eye on sesame seeds so they don't burn!)
- Transfer to a plate and set aside.
- Increase heat to medium-high.
- Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **peppers** and **carrots**. Cook, stirring occasionally, until **veggies** are tender-crisp, 5-6 min.
- Transfer **veggies** to another medium bowl and set aside.



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**.



Cook shrimp and finish veggies

- Add **½ tbsp oil** to the same pan, then **shrimp** and **glaze**. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches for 4 ppl, using ½ tbsp oil and half the glaze per batch.)
- Cook, stirring occasionally, until **shrimp** just turn pink and **glaze** thickens slightly, 3-4 min. ******
- Add **veggies**, then stir to combine.



Make glaze

- Whisk together **soy sauce mirin blend, garlic puree, cornstarch, gochujang, 1 tsp sugar** and **½ cup water** (dbl both for 4 ppl) in a medium bowl. Set aside.



Finish and serve

- Season **rice** with **salt**, then add **half the sesame seeds**. Fluff **rice** with a fork.
- Divide **rice** between bowls, then top with **shrimp and veggies**.
- Sprinkle with **remaining sesame seeds**.
- Drizzle **sriracha** over top, if desired.

Dinner Solved!