



Gochujang Sugar-Glazed Shrimp with Fried Rice

PRONTO

SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Shrimp
-  Gochujang
-  Sesame Seeds
-  Green Onions
-  Jasmine Rice
-  Sugar Snap Peas
-  Soy Sauce-Mirin Blend
-  Cornstarch
-  Ginger
-  Garlic
-  Red Bell Pepper

HELLO GOCHUJANG

A savoury, sweet and spicy chili paste common in Korean cooking

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Spicy: ½ tbsp
- Extra-spicy: 1 tbsp

Bust Out

Large Non-Stick Pan, Measuring Cups, Strainer, Paper Towels, 2 Medium Bowls, Medium Pot, Measuring Spoons

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Gochujang 🌶️	1 tbsp	2 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Green Onions	2	2
Jasmine Rice	¾ cup	1 ½ cup
Sugar Snap Peas	113 g	227 g
Soy Sauce-Mirin Blend	¼ cup	½ cup
Cornstarch	1 tbsp	2 tbsp
Ginger	30 g	30 g
Garlic	6 g	12 g
Red Bell Pepper	160 g	320 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. PREP

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Meanwhile, peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Thinly slice **green onions**. Core, then cut **peppers** into ¼-inch slices. Trim **snap peas**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



4. 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. 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 the **peppers** and **snap peas**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.



2. COOK RICE

Add **rice** and **ginger** to the **boiling water**. Stir together, then reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** has been absorbed, 12-14 min.



5. COOK SHRIMP & ASSEMBLE

Transfer **veggies** to another medium bowl and set aside. Add **½ tbsp oil** (dbl for 4 ppl), to the same pan, then the **shrimp** and **glaze**. Cook, stirring occasionally, until **shrimp** just turns pink and **marinade** thickens slightly, 2-3 min. ** (NOTE: Don't overcrowd the pan, cook the shrimp in two batches for 4 ppl, using 1 tbsp oil for each batch!) Add **veggies** and stir together.



3. MAKE GLAZE

While **rice** cooks, whisk together **soy-mirin blend**, **garlic**, **cornstarch**, **1 tsp sugar**, **½ cup water** and **½ tbsp gochujang** (dbl all for 4 ppl) in a medium bowl. (NOTE: Reference Heat Guide.) Set aside.



6. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **half the green onions** and **half the sesame seeds**. Season with **salt**. Divide **rice** between bowls, then top with **shrimp** and **veggies**. Sprinkle over **remaining green onions** and **remaining sesame seeds**.

Dinner Solved!