



Golden Coconut Shrimp

with Green Onion Rice and Stir-Fried Veggies

Family Friendly 30-40 Minutes



Shrimp



Jasmine Rice



Sweet Bell Pepper



Shanghai Bok Choy



Shredded Coconut



Panko Breadcrumbs



Plum Sauce



Garlic Salt



Green Onion



Mayonnaise



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HELLO PANKO BREADCRUMBS

These flaky, Japanese-style breadcrumbs give shrimp an irresistibly light and airy crunch!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, 2 strainers, medium pot, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels, zip-top bag

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Jasmine Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Shredded Coconut	2 tbsp	4 tbsp
Panko Breadcrumbs	½ cup	1 cup
Plum Sauce	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Green Onion	1	2
Mayonnaise	2 tbsp	4 tbsp
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 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.

Contact

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1 Toast coconut and panko

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **panko** and **coconut**. Cook, stirring often, until golden, 2-3 min.
- Remove from heat, then transfer **coconut-panko mixture** to a plate. Set aside to cool.
- Carefully wipe the pan clean.



4 Prep veggies

- Meanwhile, core, then cut **pepper** into 1-inch pieces.
- Separate **bok choy leaves**, then cut into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Thinly slice **green onion**.



2 Cook rice

- Add **1 cup water** (dbl for 4 ppl) and **half the garlic 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 the pot from heat. Set aside, still covered.



5 Cook veggies

- Reheat the same pan (from step 1) over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until beginning to soften, 2-3 min.
- Add **bok choy**, then season with **remaining garlic salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Transfer **veggies** to a plate, then cover to keep warm.



3 Prep and bake shrimp

- Meanwhile, line a baking sheet with parchment paper.
- Using a separate strainer, drain and rinse **shrimp**. Pat **shrimp** dry with paper towels.
- Add **shrimp** and **mayo** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Transfer **coconut-panko mixture** to a zip top bag.
- Add **shrimp**, then toss to coat completely.
- Shake off any excess breading, then arrange **shrimp** in a single layer on the prepared baking sheet.
- Bake in the **top** of the oven until cooked through, 8-12 min.**



6 Finish and serve

- Warm **plum sauce** in a small microwavable bowl, or in a small pan over low heat. (**TIP:** You can skip this step if you don't want to warm the plum sauce.)
- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **rice**, **veggies** and **shrimp** between plates.
- Drizzle **plum sauce** and sprinkle **remaining green onions** over top.

Dinner Solved!