



Jumbo Coconut Shrimp Platter

with Coleslaw and Potato Wedges

Game Night

Spicy

35 Minutes



Jumbo Shrimp
285 g | 570 g



Russet Potato
2 | 4



Coleslaw
Cabbage Mix
170 g | 340 g



Mango Chutney
4 tbsp | 8 tbsp



Spicy Mayo
2 tbsp | 4 tbsp



Zesty Garlic
Blend
1 tbsp | 2 tbsp



Egg
1 | 2



Panko
Breadcrumbs
½ cup | 1 cup



Cilantro
7 g | 14 g



Cream Sauce
Spice Blend
3 tbsp | 6 tbsp



Shredded
Coconut
2 tbsp | 4 tbsp



Rice Vinegar
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.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with **Zesty Garlic Blend**, **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



Prep

- Meanwhile, finely chop **cilantro**.
- Add **Cream Sauce Spice Blend** to a large zip-top bag.
- Combine **panko** and **shredded coconut** in a medium bowl. (**NOTE:** This is your breading.)
- Add **egg** to a small bowl, then whisk with a fork to combine. (**NOTE:** This is your egg wash.)

3



Bread shrimp

- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels.
- Remove and discard shrimp tails. Season with **salt** and **pepper**.
- Add **shrimp** to the zip-top bag (from step 2). Shake to coat evenly.
- Working with **one coated shrimp** at a time, dip into **egg wash**, then coat in **breading**, pressing gently to adhere.
- Set **breaded shrimp** aside on a plate as you repeat the process with **remaining shrimp**.

4



Fry shrimp

- Heat **¼ cup** (½ cup) **oil** in a large non-stick pan over medium-high heat.
- When **oil** is hot, carefully add **one shrimp** at a time to the pan. (**NOTE:** Don't overcrowd the pan! Fry in batches, if needed.)
- Cook, carefully flipping once with a spatula, until **shrimp** just turn pink and **breading** is golden-brown, 2-3 min.**
- Transfer to a paper towel-lined plate.

5



Make coleslaw

- Meanwhile, add **vinegar**, **half the cilantro**, **half the spicy mayo** and **1 tbsp** (2 tbsp) **mango chutney** to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **coleslaw cabbage mix** to **dressing**. Toss to coat.

6



Make sauce and serve

- Add **remaining spicy mayo**, **remaining mango chutney** and **½ tbsp** (1 tbsp) **water** to another small bowl. Stir to combine.
- Divide **coconut shrimp**, **coleslaw** and **potato wedges** between plates.
- Sprinkle **remaining cilantro** over **shrimp**.
- Serve **spicy mango mayo** alongside.

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



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