



Warm Shrimp Poke Bowls

with Radish Slaw and Sriracha Mayo

Spicy

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Shrimp



Salmon



Green Onion



Radish



Corn Kernels



Red Cabbage, shredded



Sticky Rice



Soy Sauce Mirin Blend



Sesame Oil



Mayonnaise



Sriracha

HELLO SESAME OIL

This fragrant oil adds an irresistible aroma to any Asian-inspired dish!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Salmon	250 g	500 g
Green Onion	2	2
Radish	3	6
Corn Kernels	113 g	227 g
Red Cabbage, shredded	113 g	226 g
Sticky Rice	¾ cup	1 ½ cups
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Sesame Oil	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Sugar*	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively.

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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Cook rice

- Add **sticky rice** to a medium pot, then cover **rice** with **water**. Using your hand, swirl to rinse **rice**.
- Pour off cloudy water and refill with **cold water**. Repeat until **water** rinses clear.
- Add **1 ½ cups fresh water** (dbl for 4 ppl). Bring to a boil over high heat.
- Once boiling, cover and reduce heat to medium-low. Cook until **rice** is tender and **water** is absorbed, 12-15 min.
- Remove the pot from heat. Set aside, still covered.



Char corn

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **corn**. Do not stir. Cover and cook, stirring once halfway through, until **corn** is dark golden-brown, 5-6 min.
- Season with **salt and pepper**, to taste.
- Transfer **charred corn** to a plate and set aside.
- Carefully wipe the pan clean.



Prep

- Meanwhile, cut **radishes** into ¼-inch rounds, then into ¼-inch matchsticks.
- Thinly slice **green onions**.
- Whisk together **½ tbsp sugar** (dbl for 4 ppl), **soy sauce mirin blend** and **half the sesame oil** in a medium bowl.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt and pepper**.

If you've opted to get **salmon**, pat **salmon** dry with paper towels. Season with **salt and pepper**.



Cook and glaze shrimp

- Heat the same pan over medium.
- When hot, add **remaining sesame oil**, then **shrimp**. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches if needed, using half the remaining sesame oil per batch.) Cook, stirring often, until **shrimp** just turn pink, 2-3 min.**
- Add **remaining soy mixture** to the pan with **shrimp**. Cook, stirring often, until **mixture** thickens slightly and coats **shrimp**, 1-2 min.
- Remove the pan from heat.

Add **salmon** to the pan with **sesame oil**. Pan-fry until golden-brown and cooked through, 2-3 min per side.** Follow the rest of the recipe as written.



Toss slaw and make mayo

- Toss together **cabbage**, **radishes**, **half the green onions** and **half the soy mixture** in another medium bowl.
- Whisk together **mayo**, **½ tsp sugar**, **1 tbsp water** (dbl both for 4 ppl) and **sriracha** in a small bowl.



Finish and serve

- Fluff **rice** with a fork, then stir in **remaining green onions**. Season with **salt**, to taste.
- Divide **rice**, **corn** and **slaw** between bowls. Top with **shrimp** and drizzle **any remaining soy glaze** from the pan over top.
- Drizzle with **sriracha mayo**.

Dinner Solved!