



# Warm Shrimp Poke-Style Bowls

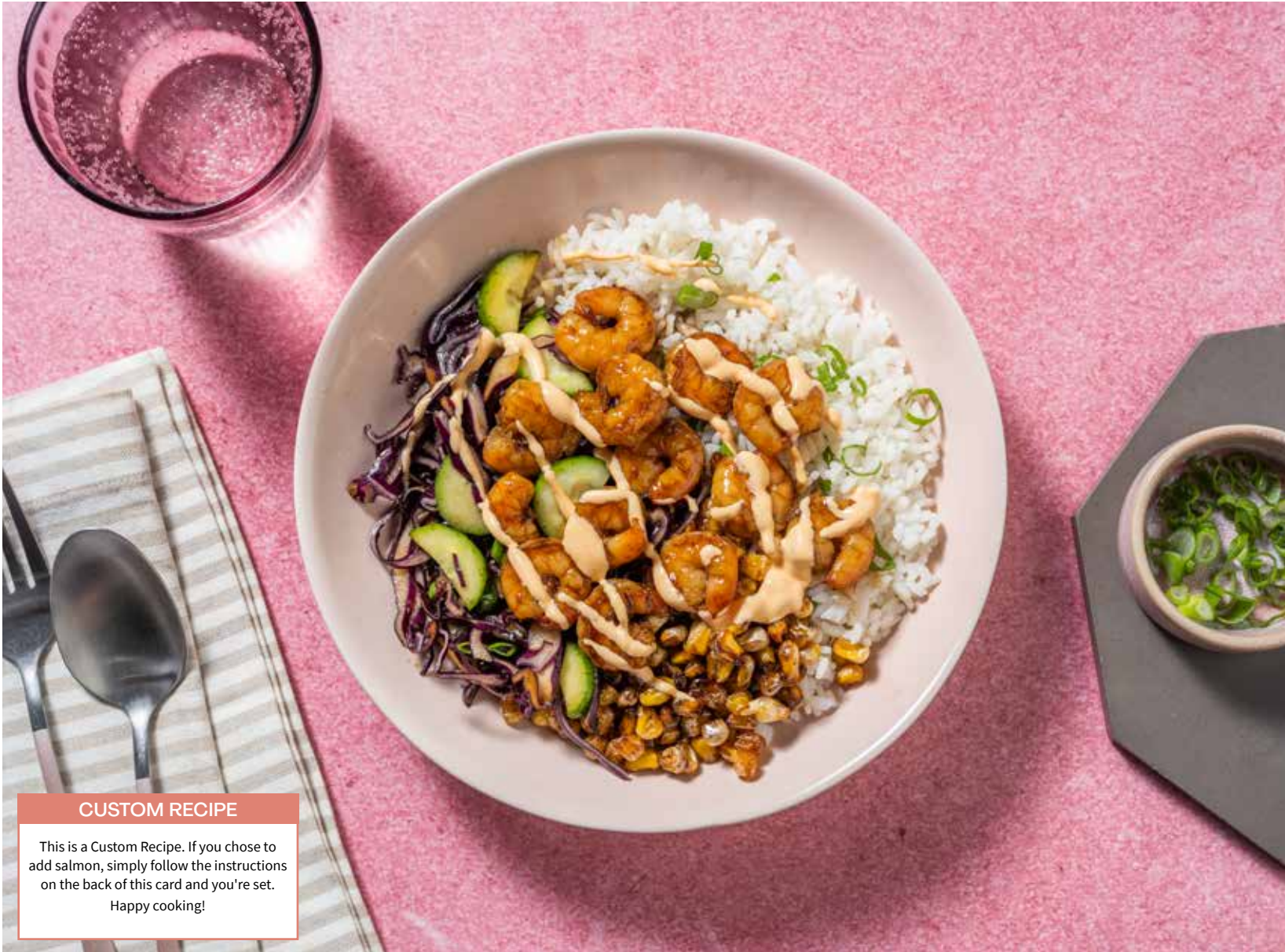
## with Radish Slaw and Spicy Mayo

Spicy

30 Minutes



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Shrimp



Salmon Fillets, skin-on



Green Onion



Mini Cucumber



Corn Kernels



Red Cabbage, shredded



Sticky Rice



Soy Sauce Mirin Blend



Sesame Oil



Spicy Mayo

### CUSTOM RECIPE

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

HELLO SESAME OIL

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

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## 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
Salmon Fillets, skin-on	250 g	500 g
Green Onion	2	2
Mini Cucumber	66 g	132 g
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
Spicy Mayo 🍷	2 tbsp	4 tbsp
Sugar*	½ tbsp	1 tbsp
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, 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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1



### Cook rice

- Add **sticky rice** to a medium pot, then cover **rice** with **cold water**. Using your hand, swirl to rinse **rice**.
- Pour off cloudy water and refill with **cold water**. Repeat until water rinses clear.
- Add **1 ¼ cups** (2 ½ cups) **fresh water**. 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, for 5 min.

4



### Char corn

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, 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.

2



### Prep

- Meanwhile, cut **cucumber** into ¼-inch half-moons.
- Thinly slice **green onions**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

5



### 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.\*\*
- Remove the pan from heat.
- Add **remaining soy mixture** to the pan with **shrimp**. Cook, stirring often, until **mixture** thickens slightly and coats **shrimp**, 1-2 min.

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Add **½ tbsp** (1 tbsp) **oil** to the same pan, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\*

3



### Make sauce and slaw

- Whisk together **½ tbsp** (1 tbsp) **sugar**, **soy sauce mirin blend** and **half the sesame oil** in a medium bowl.
- Toss together **cabbage**, **cucumbers** and **half the green onions** in another medium bowl.
- Add **half the soy mixture** to **slaw**, then toss to combine. (**NOTE**: Reserve remaining soy mixture for coating the shrimp!) Season with **salt** and **pepper**, to taste.

6



### 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 **spicy mayo**.

Top bowls with **salmon** when you plate them.

## Dinner Solved!