

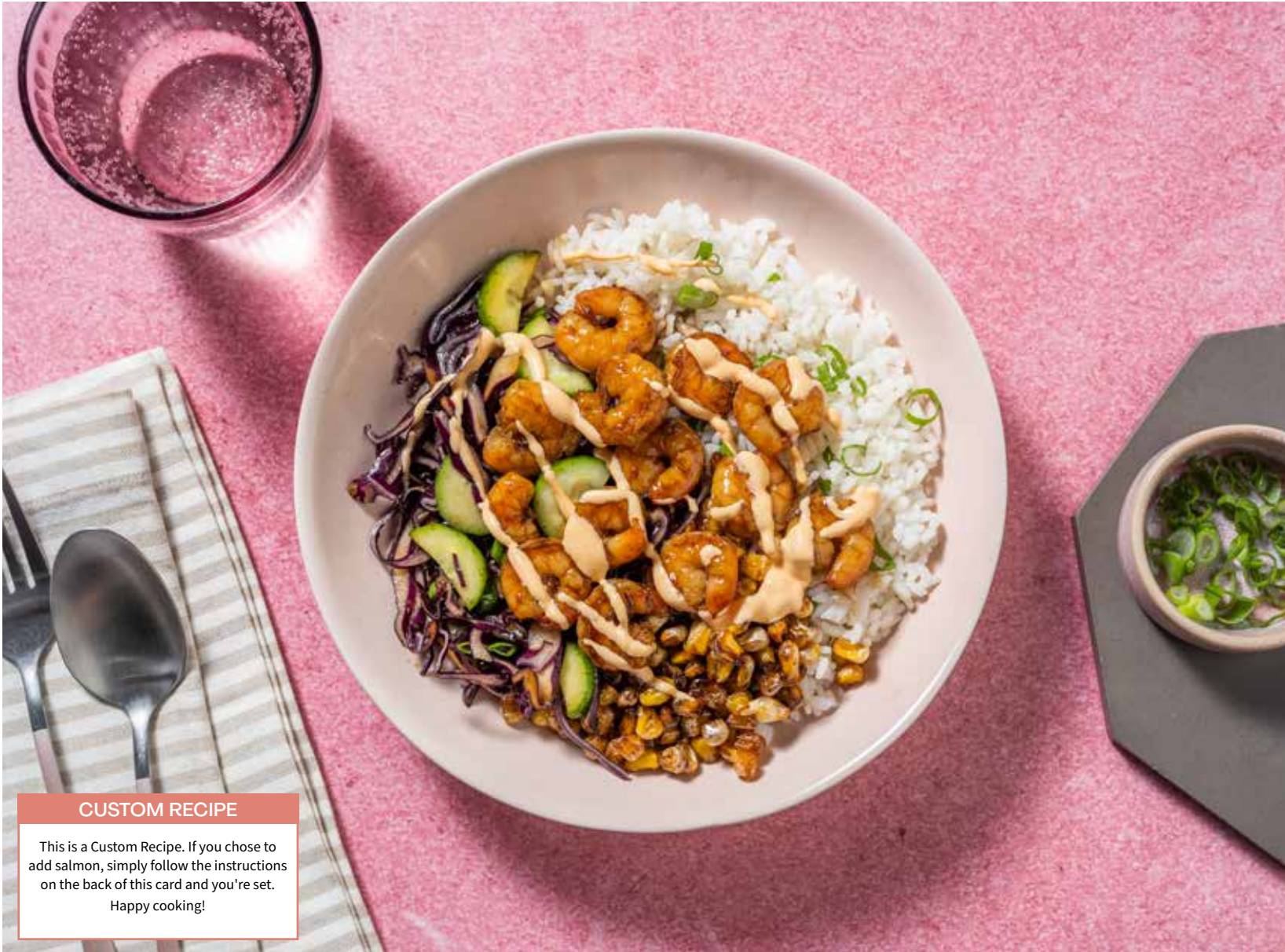


Warm Shrimp Poke-Style Bowls

with Radish Slaw and Spicy Mayo

Spicy

30 Minutes



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!



Shrimp



Salmon Fillets, skin-on



Green Onion



Mini Cucumber



Corn Kernels



Red Cabbage, shredded



Sticky Rice



Soy Sauce Mirin Blend



Sesame Oil



Spicy Mayo

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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter @HelloFreshCA



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 mins.



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**, heat the same pan (from step 3) over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side. ** Transfer to a plate. Cover to keep warm.



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**, **half the green onions** in another medium bowl.
- Add **half the soy mixture** to the **cabbage mixture**, 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**.

If desired, gently remove and discard salmon skin. Top **rice** with **salmon**.

Dinner Solved!