



# SWEET HEAT SHRIMP TEMPURA BOWLS with Sesame Roasted Broccoli & Quick Pickles



HELLO

**KOREAN CHILI FLAKES**

Also known as *gochugaru*, these little red flakes add a touch of fruity heat to your finished dish.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 910



Scallions



Persian Cucumber



Mayonnaise  
(Contains: Eggs)



Sriracha



Jasmine Rice



Sesame Seeds



Tempura Mix  
(Contains: Eggs,  
Milk, Wheat)



Lemon



White Wine  
Vinegar



Apricot Jam



Garlic Powder



Broccoli Florets



Shrimp  
(Contains: Shellfish)



Korean Chili  
Flakes

## START STRONG

In step 5, you'll be shallow-frying your battered shrimp. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. An immediate sizzle is your green light to keep cooking. If not, wait about 15 seconds, then try again.

## BUST OUT

- Peeler
- 2 Small bowls
- Small pot
- Baking sheet
- Paper towels
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 tsp + more for frying)
- Butter (2 TBSP | 2 TBSP)  
(Contains: Milk)
- Large bowl
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Persian Cucumber 1 | 2
- White Wine Vinegar 5 tsp | 5 tsp
- Scallions 2 | 4
- Lemon 1 | 2
- Mayonnaise 2 TBSP | 4 TBSP
- Apricot Jam 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Garlic Powder 1 tsp | 2 tsp
- Jasmine Rice ½ Cup | 1 Cup
- Broccoli Florets 8 oz | 16 oz
- Sesame Seeds 1 TBSP | 1 TBSP
- Shrimp\* 10 oz | 20 oz
- Tempura Mix 82 g | 164 g
- Korean Chili Flakes 1 tsp | 2 tsp

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.



**1 PICKLE CUCUMBER & PREP** Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. In a small bowl, combine cucumber, **vinegar**, **½ tsp sugar** (1 tsp for 4 servings), and a pinch of **salt**. Set aside. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lemon**.



**4 MAKE BATTER & COAT SHRIMP** Meanwhile, rinse **shrimp** under cold water; pat very dry with paper towels. Season with **salt**. In a large bowl, combine **tempura mix**, remaining **garlic powder**, **salt** (we used ½ tsp kosher salt; 1 tsp for 4 servings), and **¾ cup cold water** (⅔ cup for 4). (**TIP:** If needed, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Stir shrimp into batter until fully coated. Heat a ¼-inch layer of **oil** in a large, heavy-bottomed pan over medium-high heat.

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**2 MAKE SAUCE & COOK RICE** In a second small bowl, combine **mayonnaise**, **jam**, **sriracha**, half the **garlic powder**, **1 tsp water** (2 tsp for 4 servings), and a pinch of **salt**. Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1 minute. Add **rice**, **¾ cup water** (1½ cups for 4), and a pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



**5 COOK SHRIMP** Once **oil** is hot enough that a drop of batter sizzles when added to the pan, working in batches, add coated **shrimp** in a single layer. Cook until golden brown and cooked through, 2-3 minutes on the first side and 1-2 minutes on the second side. Using a slotted spoon, transfer to a paper-towel-lined plate. Immediately season with **salt** and **pepper**.



**3 ROAST BROCCOLI** While rice cooks, cut **broccoli florets** into 1-inch pieces, if necessary. Toss on a baking sheet with a drizzle of **oil**, half the **sesame seeds** (save the rest for serving), **salt**, and **pepper**. Roast on top rack until golden brown and crispy, 15-20 minutes. Remove from oven and toss with a squeeze of **lemon juice** and half the **scallion greens**.



**6 FINISH & SERVE** Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**. Divide between bowls. Top with **shrimp** and **quick pickles** (draining first). Drizzle shrimp with **sauce**; top with remaining **scallion greens** and **sesame seeds**, plus a pinch of **chili flakes**. Serve with **broccoli** and remaining **lemon wedges** on the side.

## THOUGHT BUBBLE

Try swapping out plain water for seltzer in your tempura batter next time for light and airy results.

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