



Firecracker Shrimp Bowls

with Toasted Sesame Rice

Spicy

25 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Salmon Fillets, skin-on
250 g | 500 g

*2 Double



Shrimp
570 g | 1140 g



Shrimp
285 g | 570 g



Jasmine Rice
¼ cup | 1 ½ cups



Radish
3 | 6



Green Onion
2 | 4



Spicy Mayo
4 tbsp | 8 tbsp



Sweet Chili Sauce
2 tbsp | 4 tbsp



Seasoned Rice Vinegar
1 tbsp | 2 tbsp



Sesame Seeds
9 g | 18 g



Soy Sauce
½ tbsp | 1 tbsp



Coleslaw Cabbage Mix
170 g | 340 g



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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, paper towels, small bowl, strainer

1



Cook rice

- Before starting, add 1 cup (2 cups) water and ½ tsp (¼ tsp) salt to a medium pot.
 - Cover and bring to a boil over high heat.
 - Wash and dry all produce
- Using a strainer, rinse **rice** until water runs clear.
 - To the **boiling water**, add **rice**, then reduce heat to low.
 - Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed.
 - Remove from heat. Set aside, still covered.

2



Prep ingredients

- Meanwhile, thinly slice **green onions**.
- Thinly slice **radishes**.
- To a small bowl, add ½ **tbsp** (1 **tbsp**) **rice vinegar**, ½ **tsp** (1 **tsp**) **sugar** and 1 **tbsp** (2 **tbsp**) **oil**. Stir to combine.
- Add **radishes**, then season with **salt** and **pepper**. Stir to combine.

3



Dress slaw

- To a medium bowl, add ½ **tbsp** (1 **tbsp**) **rice vinegar**, 1 **tbsp** (2 **tbsp**) **spicy mayo** and ½ **tsp** (1 **tsp**) **sugar**. Stir to combine. (**NOTE:** Reserve remaining spicy mayo for serving.)
- Add **coleslaw mix** and **half the green onions**. Season with **salt** and **pepper**. Stir to coat.

4



Toast seeds (optional)

- Meanwhile, heat a large non-stick pan over medium-high. (**TIP:** You can skip this step if you don't want to toast the sesame seeds.)
- When hot, add **sesame seeds** to the dry pan. Toast for 3-4 min, stirring often, until golden. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer to a plate.

5



Cook shrimp

- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels, then season with **salt** and **pepper**. Toss to coat.
- Reheat the same pan over medium-high, then add 1 **tbsp** (2 **tbsp**) **oil**.
- When hot, add **shrimp**. Cook for 2-3 min, stirring occasionally, until **shrimp** just turn pink.**
- Remove from heat, then add **sweet chili sauce** and **soy sauce**. Toss to coat.

6



Finish and serve

- To the pot with **rice**, add **sesame seeds**. Fluff **rice** with a fork and stir to combine.
- Divide **rice** between bowls, then top with **coleslaw**, **shrimp** and **radishes**.
- Top with **remaining spicy mayo** and **remaining green onions**.

Measurements within steps

| | | |
|---------------|------------------|------------|
| 1 tbsp | (2 tbsp) | oil |
| 2-serving | 4-serving | Ingredient |

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

5 | Cook Salmon

Swap | **Salmon Fillets**

If you've opted to get **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Reheat the same pan (from step 4) over medium-high. When hot, add 1 **tbsp** (2 **tbsp**) **oil**, then **salmon**. Cook for 2-3 min, until browned. Flip **salmon** and continue cooking for 2-3 min, until cooked through.** Remove from heat, then add **sweet chili sauce** and **soy sauce**. Gently toss to coat.

5 | Cook shrimp

*2 Double | **Shrimp**

If you've opted for **double shrimp**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of shrimp**. Work in batches, if necessary.

** Cook shrimp and salmon to a minimum internal temperature of 165°F and 158°F, respectively.