



# Warm Shrimp Poke-Style Bowls

with Corn, Cabbage and Spicy Mayo

Spicy

30 Minutes

Customized Protein

+ Add

Swap

or

x2 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  
250 g | 500 g

Swap



Tofu  
1 | 2



Shrimp  
285 g | 570 g



Green Onion  
2 | 2



Radish  
3 | 6



Corn Kernels  
113 g | 227 g



Red Cabbage, shredded  
113 g | 226 g



Sticky Rice  
3/4 cup | 1 1/2 cups



Soy Sauce Mirin Blend  
4 tbsp | 8 tbsp



Sesame Oil  
1 tbsp | 2 tbsp



Spicy Mayo  
2 tbsp | 4 tbsp



**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.*

Pantry items | Oil, pepper, salt, sugar

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

1



## Cook rice

- Before starting, wash and dry all produce.
- To a medium pot, add **sticky rice**, 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.
- Once boiling, cover and reduce heat to medium-low. Cook for 12-15 min, until **rice** is tender and water is absorbed.
- Remove the pot from heat. Set aside for 5 min, still covered.

2



## Prep

Swap | Tofu

- Meanwhile, cut **radishes** 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**.

3



## Make sauce and slaw

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

4



## Char corn

- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 **tbps**) **oil**, then **corn**. Do not stir. Cover and cook for 5-6 min, stirring once halfway through, until **corn** is dark golden brown.
- Transfer **charred corn** to a plate and set aside.

5



## Cook shrimp

Swap | Salmon Fillets

Swap | Tofu

- 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 for 2-3 min, stirring often, until **shrimp** just turn pink.\*\*
- Remove the pan from heat.
- Add **remaining soy mixture** to the pan with **shrimp**. Cook for 1-2 min, stirring often, until **mixture** thickens slightly and coats **shrimp**.

6



## Finish and serve

- Fluff **rice** with a fork, then stir in **remaining green onions**. Season with **salt**, if you like.
- 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**.

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.

## 2 | Prep

Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke **tofu** all over, then cut into 1-inch pieces. Season with **salt** and **pepper**.

## 5 | Cook salmon

Swap | Salmon Fillets

If you've opted to get **salmon**, pat dry with paper towels. Heat the same pan over medium-high. When hot, add **remaining sesame oil**, then **salmon**. Cook for 3-5 min per side, until **salmon** is cooked through.\*\* Break **salmon** up into large pieces, removing and discarding skin. Add **remaining soy mixture** to the pan with **salmon**. Cook for 1-2 min, stirring often, until **mixture** thickens slightly and coats **salmon**.

## 5 | Cook tofu

Swap | Tofu

When the pan is hot, add ½ **tbps** (1 **tbps**) **oil**, **remaining sesame oil**, then **tofu**. Cook for 6-7 min, turning occasionally, until crispy and browned all over. Follow the rest of the recipe as written.

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