

Gochujang Sugar-Glazed Shrimp

with Fried Rice

Spicy

30 Minutes



Shrimp



Gochujang



Sesame Seeds



Green Onions



Jasmine Rice



Sugar Snap Peas



Soy Sauce-Mirin Blend



Cornstarch



Ginger



Garlic



Sweet Bell Pepper

HELLO GOCHUJANG

A savoury, sweet and spicy chili paste common in Korean cooking

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Spicy: ½ tbsp
- Extra-spicy: 1 tbsp

Bust Out

2 Medium bowls, measuring spoons, strainer, medium pot, measuring cups, large non-stick pan, paper towels, grater

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Gochujang 🌶️	1 tbsp	2 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Green Onions	2	4
Jasmine Rice	¾ cup	1 ½ cup
Sugar Snap Peas	113 g	227 g
Soy Sauce-Mirin Blend	¼ cup	½ cup
Cornstarch	1 tbsp	2 tbsp
Ginger	30 g	30 g
Garlic	6 g	12 g
Sweet Bell Pepper	160 g	320 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 Prep

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Meanwhile, peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Thinly slice **green onions**. Core, then cut **peppers** into ¼-inch slices. Trim **snap peas**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



4 Cook veggies

Heat a large non-stick pan over medium heat. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden-brown 3-4 min. Transfer to a plate and set aside. Increase heat to medium-high. Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then the **peppers** and **snap peas**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.



2 Cook rice

Add **rice** and **ginger** to the **boiling water**. Stir together, then reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** has been absorbed, 12-14 min.



5 Cook shrimp and assemble

Transfer **veggies** to another medium bowl and set aside. Add **½ tbsp oil** (dbl for 4 ppl), to the same pan, then the **shrimp** and **glaze**. Cook, stirring occasionally, until **shrimp** just turns pink and **glaze** thickens slightly, 2-3 min.** (**NOTE:** Don't overcrowd the pan; cook the shrimp in two batches for 4 ppl, using 1 tbsp oil for each batch!) Add **veggies** and stir together.



3 Make glaze

While **rice** cooks, whisk together **soy-mirin blend, garlic, cornstarch, 1 tsp sugar, ½ cup water** and **½ tbsp gochujang** (dbl all for 4 ppl) in a medium bowl. (**NOTE:** Reference Heat Guide.) Set aside.



6 Finish and serve

Fluff **rice** with a fork, then stir in **half the green onions** and **half the sesame seeds**. Season with **salt**. Divide **rice** between bowls, then top with **shrimp** and **veggies**. Sprinkle with **remaining green onions** and **remaining sesame seeds**.

Dinner Solved!