

Gochujang Sugar-Glazed Shrimp with Seasoned Rice

Quick

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.

Bust Out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Gochujang 🌶️	2 tbsp	4 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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Cook rice

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While the **water** comes to a boil, peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Add **rice, ¼ tsp salt** (dbl for 4 ppl) and **half the ginger** to the **boiling water**. Stir to combine, then reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** has been absorbed, 12-14 min.



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 **peppers** and **snap peas**. Cook, stirring occasionally, until **veggies** are tender-crisp, 5-6 min.



Prep

While the **rice** cooks, thinly slice **green onions**. Core, then cut **pepper** 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.



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 **shrimp** and **glaze**. Cook, stirring occasionally, until **shrimp** just turn pink and **glaze** thickens slightly, 3-4 min. **** (NOTE: Don't overcrowd the pan; cook the shrimp in two batches for 4 ppl, using ½ tbsp oil and half the glaze for each batch!)** Add **veggies** and stir to combine.



Make glaze

Whisk together **soy sauce mirin blend, garlic, remaining ginger, cornstarch, gochujang, 1 tsp sugar, ½ cup water** (dbl both for 4 ppl) in a medium bowl. Set aside.



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 **remaining green onions** and **remaining sesame seeds** over top.

Dinner Solved!