



Gochujang Sugar-Glazed Shrimp with Seasoned Rice

Spicy

30 Minutes



Shrimp



Gochujang



Sesame Seeds



Jasmine Rice



Shanghai Bok Choy



Soy Sauce Mirin Blend



Cornstarch



Garlic, cloves



Sweet Bell Pepper



Sriracha



Moo Shu Spice Blend

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, measuring spoons, strainer, medium pot, measuring cups, whisk, 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
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	226 g	454 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Cornstarch	1 tbsp	2 tbsp
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
Sriracha 🌶️	2 tsp	4 tsp
Moo Shu Spice Blend	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt*		

* Pantry items

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

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.

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Cook rice

Add **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Cover and bring to a boil. Once boiling, add **rice**, **¼ tsp salt** and **1 tsp Moo Shu Spice Blend** (dbl both for 4 ppl) to the **boiling water**. Stir to combine, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



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 **bok choy**. Cook, stirring occasionally, until **veggies** are tender-crisp, 5-6 min.



Prep

While the **rice** cooks, core, then cut **pepper** into ¼-inch slices. Cut **bok choy** into ½-inch pieces. Peel, then mince or grate **garlic**. Drain and rinse **shrimp** using a strainer, 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 2 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**, **sriracha**, **cornstarch**, **gochujang**, **1 tsp sugar** and **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 sesame seeds**. Season with **salt**. Divide **rice** between bowls, then top with **shrimp and veggies**. Sprinkle **remaining sesame seeds** over top.

Dinner Solved!