



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 Puree



Sweet Bell Pepper



Sriracha



Moo Shu Spice Blend

HELLO GOCHUJANG

This fermented Korean chili paste has distinctive savoury, sweet and spicy notes!

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	452 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Cornstarch	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
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.

Contact

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hello@hellofresh.ca

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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 over high heat.
- Once boiling, add **rice**, **¼ tsp salt** and **1 tsp Moo Shu Spice Blend** (dbl both for 4 ppl). 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.
- Transfer **veggies** to another medium bowl and set aside.



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Cut **bok choy** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



Cook shrimp and finish veggies

- Add **½ tbsp oil** to the same pan, then **shrimp** and **glaze**. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches for 4 ppl, using ½ tbsp oil and half the glaze per batch.)
- Cook, stirring occasionally, until **shrimp** just turn pink and **glaze** thickens slightly, 3-4 min.**
- Add **veggies**, then stir to combine.



Make glaze

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



Finish and serve

- Season **rice** with **salt**, then add **half the sesame seeds**. Fluff **rice** with a fork.
- Divide **rice** between bowls, then top with **shrimp and veggies**.
- Sprinkle with **remaining sesame seeds**.
- Drizzle **sriracha** over top, if desired.

Dinner Solved!