



# Hoisin-Glazed Shrimp

with Stir-Fried Veggies on Garlic Rice

Family Friendly

Spicy

30 Minutes



Shrimp



Jasmine Rice



Sugar Snap Peas



Baby Bok Choy,  
chopped



Green Onions



Garlic, cloves



Hoisin Sauce



Soy Sauce



Sweet Chili Sauce



Cornstarch

HELLO HOISIN

*A sweet and savoury sauce that adds an extra boost of flavour!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, strainer, medium pot, large bowl, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

|                        | 2 Person | 4 Person |
|------------------------|----------|----------|
| Shrimp                 | 285 g    | 570 g    |
| Jasmine Rice           | ¾ cup    | 1 ½ cups |
| Sugar Snap Peas        | 113 g    | 227 g    |
| Baby Bok Choy, chopped | 227 g    | 454 g    |
| Green Onions           | 2        | 4        |
| Garlic, cloves         | 2        | 4        |
| Hoisin Sauce           | 4 tbsp   | 8 tbsp   |
| Soy Sauce              | 2 tbsp   | 4 tbsp   |
| Sweet Chili Sauce 🌶️   | 2 tbsp   | 4 tbsp   |
| Cornstarch             | 1 tbsp   | 2 tbsp   |
| 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 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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## Cook garlic rice

Peel, then mince or grate **garlic**. Heat a medium pot over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **rice** and **half the garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, 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.



## Stir-fry shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan over medium-high. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. \*\* Transfer to the bowl with **veggies**.



## Prep

While **rice** cooks, trim, then halve **snap peas**. Thinly slice **green onions**.



## Make sauce

While **shrimp** cook, whisk together **hoisin sauce**, **soy sauce**, **sweet chili sauce**, **cornstarch** and **¾ cups water** (dbl for 4 ppl) in a medium bowl. When **shrimp** is done, heat the same pan over medium. When hot, add **hoisin mixture** and cook, stirring often, until **sauce** thickens slightly, 2-3 min. Add **veggies** and **shrimp**, then toss to coat. Cook until warmed through, 2-3 min.



## Stir-fry veggies

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **snap peas** and **remaining garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **bok choy**. Cook, stirring often, until tender-crisp, 2-3 min. Season with **salt** and **pepper**. Remove the pan from the heat, then transfer **veggies** to a large bowl.



## Finish and serve

Fluff **rice** with a fork. Season with **salt**, then stir in **half the green onions**. Divide **rice** between plates. Top with **shrimp**, **veggies** and **sauce** from the pan. Sprinkle **remaining green onions** over top.

## Dinner Solved!