



Togarashi Shrimp Stir-fry

with Broccoli, Carrots and Cabbage

Calorie Smart

Spicy

30 Minutes



Shrimp



Togarashi Spice



Broccoli, florets



Coleslaw Cabbage Mix



Cashews, chopped



Sesame Oil



Yellow Onion



Soy Sauce

HELLO SHRIMP

Our shrimp are sourced sustainably to help preserve the health of our oceans!

Start here

Before starting, wash and dry all produce.

Bust Out

Medium bowl, measuring spoons, aluminum foil, 2 large bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Togarashi Spice 🍷	1 tbsp	2 tbsp
Broccoli, florets	227 g	454 g
Coleslaw Cabbage Mix	170 g	340 g
Cashews, chopped	28 g	56 g
Sesame Oil	1 tbsp	2 tbsp
Yellow Onion	113 g	113 g
Soy Sauce	2 tbsp	4 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 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.

Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.

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1 Prep

Halve, peel, then thinly slice half the **onion** (use whole onion for 4 ppl). Cut the **broccoli** into bite-sized pieces. Drain, rinse, then pat the **shrimp** dry with paper towels. Add the **shrimp**, **Togarashi Spice** and **1 tsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.



2 Toast cashews

Heat a large non-stick pan over medium heat. When hot, add the **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



3 Cook veggies

Heat the same pan over medium-high. When hot, add the **sesame oil**, **broccoli** and **onions**. Cook, stirring often, until **broccoli** is tender-crisp, 5-6 min. Add the **coleslaw** and **half the soy sauce**. Cook, stirring often, until the **coleslaw** is tender, 3-4 min. Transfer the **veggies** to another large bowl. Cover with foil to keep warm.



4 Cook shrimp

Heat the same pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min per side. **



5 Finish and serve

Divide the **veggies** between plates. Top with **shrimp**. Drizzle the **remaining soy sauce** over top, then sprinkle over the **cashews**.

Dinner Solved!