



Warm Shrimp Poke Bowl

with Sesame Slaw and Green Rice

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Shrimp



Green Onions



Mini Cucumber



Corn Kernels



Red Cabbage, shredded



Brown Sugar



Jasmine Rice



Soy Sauce-Mirin Blend



Sesame Oil



Black Sesame Seeds



Rice Vinegar

HELLO MIRIN

A sweet Japanese rice wine used for cooking (not drinking).

START HERE

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Cups, Strainer, Paper Towels, Small Bowl, Medium Bowl, Whisk, Medium Pot, Measuring Spoons

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Green Onions	2	4
Mini Cucumber	66 g	132 g
Corn Kernels	113 g	227 g
Red Cabbage, shredded	113 g	227 g
Brown Sugar	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cup
Soy Sauce-Mirin Blend	¼ cup	½ cup
Sesame Oil	1 tbsp	1 tbsp
Black Sesame Seeds	1 tbsp	2 tbsp
Rice Vinegar	2 tbsp	4 tbsp
Sugar*	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F

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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1. PICKLE CUCUMBERS

Cut **cucumbers** into ¼-inch rounds, then place in a small bowl. Heat a medium pot over medium heat. When hot, add **vinegar** and **1 ½ tsp white sugar** (dbl for 4 ppl) and **½ tsp salt** (dbl for 4ppl). Bring to a boil over high heat. Once boiling, remove pan from heat. Pour **vinegar mixture** over **cucumbers** and set aside.



4. CHAR CORN

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **corn**. Do not stir. Cover and cook, stirring once halfway through cooking, until **corn** is dark golden-brown, 4-6 min. Transfer **charred corn** to a plate and set aside. Carefully wipe the pan clean.



2. PREP

Add **1 ¼ cups water** (2 ½ cups for 4 ppl) to the same pot. Cover and bring to a boil over high heat. Thinly slice **green onions**. Whisk together **soy-mirin blend**, **half the sesame oil** and **brown sugar** in a medium bowl. Set aside. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towel.



5. COOK SHRIMP & MAKE GLAZE

Heat same pan over medium heat. When hot, add **remaining sesame oil**, then **shrimp**. Cook, stirring often, until **shrimp** turns pink, 2-3 min** (**NOTE:** Cook shrimp in 2 batches for 4 ppl, using ½ tbsp oil for each batch!) Transfer **shrimp** to a plate. Set aside. Add **remaining soy mixture** to the same pan. Cook, stirring often, until slightly thickened, 1-2 min. Remove pan from heat. Transfer **soy glaze** to another small bowl.



3. COOK RICE & ASSEMBLE SLAW

Add **rice** to the **boiling water**, then reduce heat to medium-low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min. Meanwhile, toss together **cabbage**, **sesame seeds**, **half the green onions** and **half the soy mixture** in another medium bowl.



6. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **remaining green onions** and **pickling liquid** from **cucumbers**. Season with **salt**. Divide **rice**, **corn**, **slaw** and **pickled cucumbers** between bowls. Top with **shrimp** and drizzle over **soy glaze**.

Dinner Solved!