



Warm Shrimp Poke Bowl

with Sesame Slaw and Green Onion Rice

Quick

30 Minutes



Shrimp



Green Onions



Mini Cucumber



Canned Corn



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

2 Medium bowls, measuring spoons, strainer, medium pot, 2 small bowls, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Green Onions	2	2
Mini Cucumber	66 g	132 g
Canned Corn	113 g	227 g
Red Cabbage, shredded	113 g	226 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, 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.

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Pickle cucumbers

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



Prep

Add **1 ¼ cups water** (dbl for 4 ppl) to the same medium pot. Cover and bring to a boil over high heat. While water comes to a boil, thinly slice **green onions**. Whisk together **brown sugar**, **soy sauce mirin blend**, **½ tsp sesame oil** and in a medium bowl. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Drain and rinse **corn**, then pat dry with paper towels.



Cook rice and 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. While rice cooks, toss together **cabbage**, **sesame seeds**, **half the green onions** and **half the soy mixture** in another medium bowl.



Char corn

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **half the corn** (use all the corn for 4 ppl). 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.



Cook shrimp and make glaze

Heat same pan over medium heat. When hot, add **remaining sesame oil**, then **shrimp**. Cook, stirring often, until **shrimp** just turn pink, 2-3 min. ** (NOTE: Cook shrimp in 2 batches for 4 ppl, using 1 tsp sesame 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, reserving **soy glaze** in the pan.



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 **soy glaze** over top.

Dinner Solved!