



Sriracha Shrimp Poke Bowl

with Brown Rice & Pickled Veggies



20-30min



2 Servings

We have Hawaii to thank for poke (pronounced po-kay). It's essentially a one-bowl dinner that includes everything you need for a well-balanced, delicious meal: rice, fish, veggies and a delicious dressing that ties it together. Here we've used quick-cooking brown rice, succulent shrimp, a duo of pickled veggies, and a creamy (slightly spicy) Sriracha dressing. In short, this po-kay is super okay.

What we send

- 5 oz quick-cooking brown rice
- 4 oz red radishes
- 1 cucumber
- 1 oz rice vinegar
- 2 (1 oz) mayonnaise ^{1,2}
- 2 pkts Sriracha
- ¼ oz furikake ³
- 10 oz pkg shrimp ⁴

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- medium saucepan
- fine-mesh sieve
- medium skillet

Cooking tip

Cooking rice like pasta is a error-proof cooking method that is perfect for hearty, whole grain rice. Just fill the saucepan with water (no cup measurement needed), add rice, and boil until tender.

Allergens

Egg (1), Soy (2), Sesame (3), Shellfish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 33g, Carbs 75g, Protein 31g



1. Boil rice

Fill a medium saucepan with **salted water** and bring to a boil. Add **rice** and cook (just like pasta), stirring occasionally, until rice is tender, 20-25 minutes. Drain rice well, return to pot, and cover to keep warm.



2. Pickle veggies

Trim ends from **radishes**, then halve (or quarter, if large) and thinly slice. Trim ends from **cucumber**, halve lengthwise, then thinly slice into half-moons (peel first, if desired). In a medium bowl, whisk to combine **rice vinegar**, **1 tablespoon water**, **2 teaspoons sugar** and **1 teaspoon salt**. Add radishes and cucumbers and toss to coat. Set pickled veggies aside until ready to serve.



3. Make sauce

In a small bowl, stir to combine **all of the mayonnaise and Sriracha** and **2 teaspoons furikake** (reserve remaining furikake for step 6).



4. Prep shrimp

Rinse **shrimp**, then pat very dry. Cut each shrimp into thirds and season all over with **salt and pepper**.



5. Cook shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp** and cook, stirring, until opaque and cooked through, 2-3 minutes. Remove skillet from heat and stir in **half of the sauce**.



6. Finish & serve

Use a slotted spoon to drain **pickled veggies**. Stir **pickling liquid** into **rice** and season to taste with **salt**. Spoon **rice** into bowls, then top with **shrimp**, **pickled veggies**, and drizzle with **remaining sauce** and sprinkle with **reserved furikake**. Enjoy!