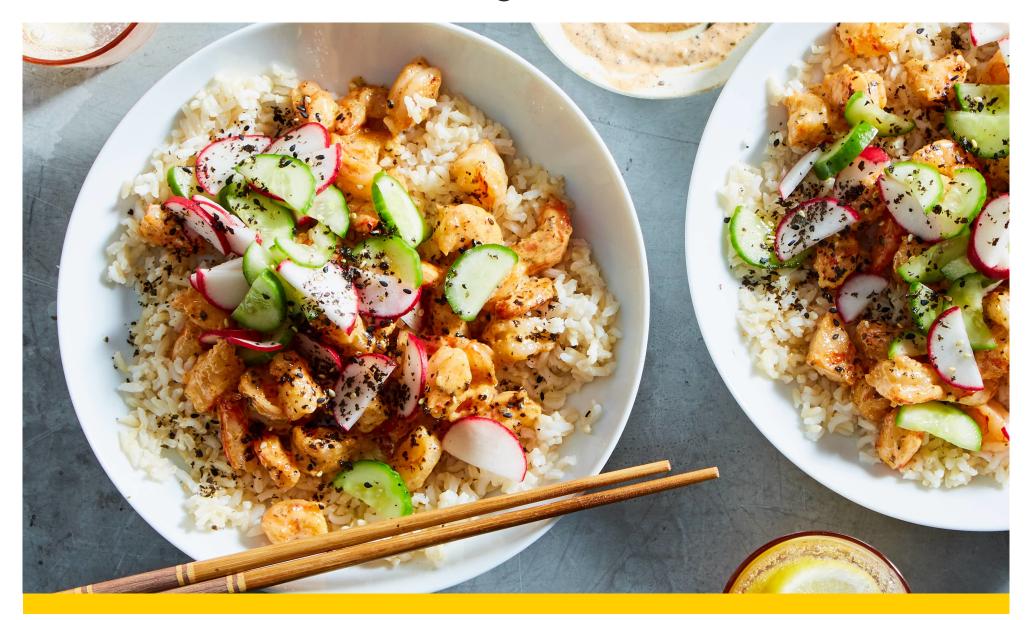
# MARLEY SPOON



# 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 onebowl 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 <sup>1,2</sup>
- 2 pkts Sriracha
- ¼ oz furikake <sup>3</sup>
- 10 oz pkg shrimp <sup>4</sup>

## 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!