



Shrimp Poke Bowl

with Crispy Seaweed & Spicy Mayo



ca. 20min



2 Servings

We loved a packed poke bowl, especially when it doubles the protein by combining succulent shrimp with a light omelet that's been rolled up and sliced. And you're still getting fun toppings like nori, edamame, and pickled radishes. AND, if you want an extra kick of umami, why not add a drizzle of soy sauce? We've got you covered!

WHAT WE SEND

- 5 oz sushi rice
- 1.8 oz ponzu sauce³
- 1 radish
- 10 oz pkg shrimp²
- 5 oz edamame³
- 1 pkt nori sheets
- 2 oz mayonnaise^{1,3}
- ¼ oz gochugaru flakes

WHAT YOU NEED

- kosher salt & ground pepper
- 3 large eggs¹
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

TOOLS

- small saucepan
- microwave
- medium nonstick skillet

ALLERGENS

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

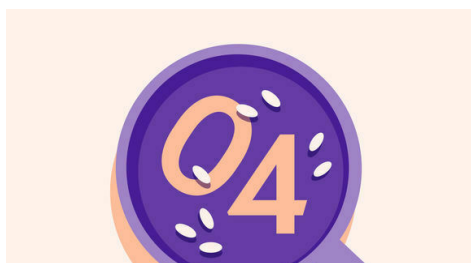
NUTRITION PER SERVING

Calories 800kcal, Fat 39g, Carbs 71g, Protein 46g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



4. Cook eggs

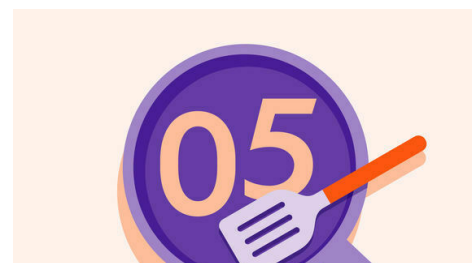
Heat **2 teaspoons oil** in same skillet over medium until shimmering. Add **eggs** and swirl pan to spread to edges. Cover and cook until egg is set, 3–5 minutes. Use a spatula to slide out onto a cutting board. When **omelet** is cool enough to handle, roll up into a cylinder; cut crosswise into ½-inch wide ribbons.



2. Prep ingredients

In a bowl, beat **3 large eggs** with **1 tablespoon ponzu sauce** (reserve **tablespoon ponzu sauce** remaining for step 5) and **a pinch each of salt and sugar**.

Thinly slice **radish**. In a separate small bowl, stir to combine **radishes**, **1 tablespoon vinegar**, and **a pinch each of salt and sugar**. Set aside, stirring occasionally. Rinse **shrimp** and pat very dry; season with **salt** and **pepper**.



5. Finish & serve

In a small bowl, stir to combine **all of the gochugaru flakes**, **mayo**, and **1 tablespoon water**.

Fluff **rice** with a fork and stir in **remaining ponzu sauce**. Cut **nori** into thin strips using kitchen shears, if desired.

Serve **ponzu rice** topped with **shrimp**, **eggs**, **edamame**, **nori**, and **pickled radishes**. Drizzle **spicy mayo** over top. Enjoy!



3. SHRIMP VARIATION

Add **edamame** to a microwave-safe bowl with **1 tablespoon water**. Cover with a damp paper towel and microwave on high until heated through, about 2 minutes. Drain excess water and season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium nonstick skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes. Transfer to plate; wipe out skillet.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!