



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 wild US Gulf shrimp, a duo of pickled veggies, and a creamy (slightly spicy) Sriracha dressing. In short, this poke, ...

What we send

- quick-cooking brown rice
- Sriracha
- cucumber
- mayonnaise ^{3,6}
- red radish
- furikake ¹¹
- rice vinegar
- wild US Gulf shrimp ²

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- saucepan
- skillet

Allergens

Shellfish (2), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 645kcal, Fat 33g, Carbs 63g, Proteins 26g



1. Cook rice

Fill a medium saucepan with **2 quarts salted water** and bring to a boil. Add **rice** to boiling water. Cook, uncovered (like pasta), over high heat, stirring occasionally, until tender, 20-25 minutes. Drain rice well, return to pot, and cover to keep warm.



4. Prep shrimp

Pat **shrimp** dry, then cut each one into thirds. Season all over with **salt** and **pepper**.



2. Pickle veggies

Trim ends from **radishes**, then halve or quarter (depending on size) and thinly slice. Trim ends from **cucumber**, halve lengthwise, then thinly slice into half moons (peel if desired). In a medium bowl, whisk together **rice vinegar**, **1 tablespoon water**, **1 teaspoon salt**, and **2 teaspoons sugar**. Add radishes and cucumbers and toss to coat. Set aside to marinate.



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 the sauce**.



3. Make sauce

In a small bowl, stir together **mayonnaise**, **Sriracha**, and **2 teaspoons of the furikake** (save rest for step 6).



6. Finish & serve

Using a slotted spoon, drain **pickled veggies** and add **pickling liquid** to **rice** and stir to combine. Season to taste with **salt**. Spoon **rice** into bowls then top with **shrimp**, **pickled veggies**, and drizzle with **remaining sauce** and sprinkle with **remaining furikake**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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