



# Bacon and Shrimp Fried Rice

with Carrots, Peas, Corn and Edamame

FAMILY

20 Minutes



Bacon Strips



Shrimp



Basmati Rice



Green Onions



Carrot, chopped



Green Peas



Corn-Edamame Blend



Sweet Chili Sauce



Soy Sauce



Garlic Salt

## HELLO SHEARS!

Use kitchen shears to cut bacon into pieces with ease.

# Start Strong

Before starting, add 2 cups warm water to a medium pot. Cover and bring to a boil over high heat. Wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Medium Pot, Paper Towels, Strainer, Small Bowl, Slotted Spoon

## Ingredients

	4 Person
Bacon Strips	200 g
Shrimp	570 g
Basmati Rice	1 ½ cup
Green Onions	2
Carrot, chopped	113 g
Green Peas	113 g
Corn-Edamame Blend	227 g
Sweet Chili Sauce	¼ cup
Soy Sauce	2 tbsp
Garlic Salt	1 ½ tsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

\*\*\* 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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## 1. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## 2. PREP BACON & SHRIMP

While **rice** cooks, cut **bacon** into ½-inch strips. Using a strainer, drain **shrimp**, then pat dry with paper towels. Season **shrimp** with **half the garlic salt** and **pepper**.



## 3. COOK BACON

Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 6-7 min.\*\* Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside.



## 4. COOK SHRIMP

Return the same pan (with bacon fat) to medium-high heat. When hot, add the **shrimp** and **carrots**. Cook, stirring occasionally, until **shrimp** just turns pink, 3-4 min.\*\*\* Remove pan from heat and transfer **shrimp** and **carrots** to a plate.



## 5. FINISH FRIED RICE

Fluff **rice** with a fork. Return the same non-stick pan to medium-high heat. When hot, add **1 tbsp oil**, then **rice**. Cook, stirring often, until any **liquid** has absorbed and **rice** begins to brown, 2-3 min. Add **peas**, **corn-edamame blend**, **sweet chili sauce**, **soy sauce**, **remaining garlic salt**, **shrimp**, **carrots**, **half of the bacon** and any **juices** from the plate. Stir together until warmed through, 1-2 min. Season with **salt** and **pepper**.



## 6. FINISH & SERVE

While **fried rice** cooks, thinly slice **green onions**. Divide **fried rice** between plates. Sprinkle with **green onions** and **remaining bacon**.

# Dinner Solved!