



Ginger Shrimp Stir-fry with Hoisin Bacon

20-min



Shrimp



Bacon Strips



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Garlic



Snow Peas



Carrot, julienned



Ginger



Crispy Shallots

HELLO HOISIN

Sticky, sweet and packed full of umami!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring cups & spoons, microplane/zester, silicone brush, strainer, medium pot, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Jasmine Rice	¾ cup	1 ½ cup
Hoisin Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Garlic	6 g	12 g
Snow Peas	113 g	227 g
Carrot, julienned	56 g	113 g
Ginger	30 g	30 g
Crispy Shallots	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bacon and shrimp to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

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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Cook bacon

Arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Brush over **half the hoisin sauce**. Bake **bacon**, in the **top** of the oven, until crispy and cooked through, 8-10 min.** When **bacon** is crispy, transfer to a paper towel-lined plate and set aside



Cook rice

While the bacon cooks, heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **rice**. Cook, stirring often, until toasted, 1-2 min. Add **¼ tsp salt** and **1 ¼ cups water** (dbl both for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Prep

While the **rice** cooks, peel, then grate **½ tbsp ginger** (dbl for 4 ppl). Peel, then mince the **garlic**. Trim the **snow peas**, then cut in half. Drain, then pat the **shrimp** dry with paper towels.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots, snow peas, garlic** and **ginger**. Cook, stirring often, until **veggies** have softened slightly, 3-4 min.



Finish stir-fry

Add the **sweet chili sauce, shrimp, remaining hoisin sauce** and **¼ cup water** (dbl for 4 ppl) to the pan. Cook, stirring often until the **mixture** thickens slightly and **shrimp** are cooked through, 3-4 min.**



Finish and serve

Slice the **bacon** into ½-inch pieces. Fluff the **rice** with a fork. Season with **salt**. Divide the **rice** between bowls. Top with the **shrimp stir-fry** and **hoisin bacon**. Sprinkle the **crispy shallots** over top.

Dinner Solved!