



Ginger Shrimp Stir-Fry

with Hoisin Bacon

20-min

Spicy



Shrimp



Bacon Strips



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Garlic, cloves



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, grater, vegetable peeler, measuring spoons, silicone brush, strainer, medium pot, parchment paper, measuring cups, 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 cups
Hoisin Sauce	60 ml	60 ml
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Garlic, cloves	2	4
Snow Peas	113 g	227 g
Carrot, julienned	56 g	113 g
Ginger	30 g	60 g
Crispy Shallots	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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 **bacon** with **half the hoisin sauce**. Bake in the **middle** 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 **bacon** bakes, heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **rice**. Cook, stirring often, until toasted, 1-2 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.



Prep

While **rice** cooks, peel, then grate **1 tbsp ginger** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Trim, then halve **snow peas**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



Cook veggies

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



Finish stir-fry

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



Finish and serve

Cut **bacon** into ½-inch pieces. Fluff **rice** with a fork, then season with **salt**. Divide **rice** between bowls. Top with **shrimp stir-fry**. Sprinkle **bacon** and **crispy shallots** over top.

Dinner Solved!