

Ginger Shrimp Stir-Fry

with Hoisin Bacon

20-min



Shrimp



Bacon Strips



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Garlic, cloves



Bok Choy, chopped



Carrot, julienned



Ginger



Crispy Shallots

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

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	4 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Garlic, cloves	2	4
Bok Choy, chopped	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.

Contact

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Bake bacon

- Arrange **bacon** 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, 10-12 min.**
- Transfer to a paper towel-lined plate and set aside.



Start stir-fry

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



Cook rice

- Meanwhile, 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, 12-16 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.**



Prep

- Meanwhile, peel, then grate **1 tbsp ginger** (dbl for 4 ppl).
- Peel, then mince or grate **garlic**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt and pepper**.



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!