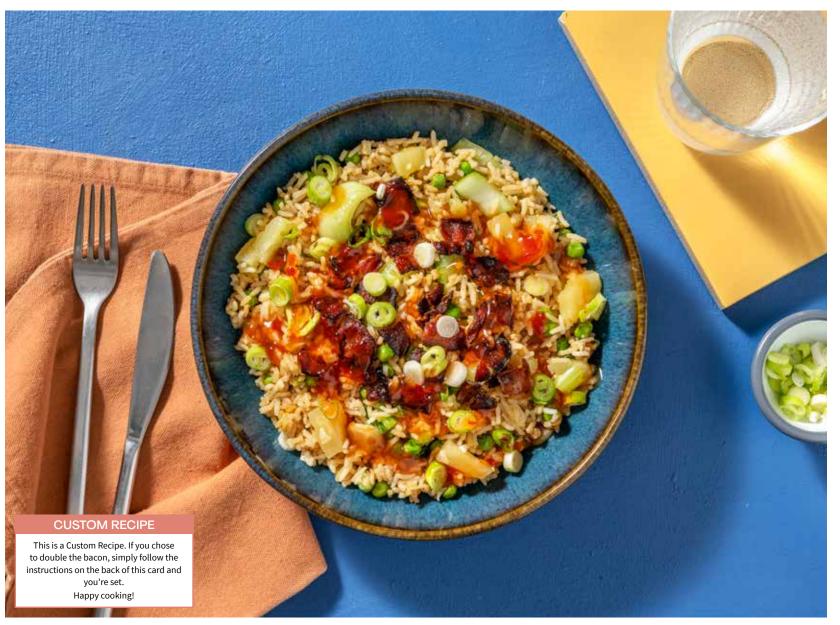


Hawaiian-Inspired Bacon Fried Rice

with Pineapple, Bok Choy and Green Onion

Family Friendly

30 Minutes











Pineapple





Green Onion



Soy Sauce

Shanghai Bok Choy

Garlic, cloves



Ginger



Jasmine Rice



Sweet Chili Sauce





Green Peas

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, slotted spoon, strainer, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon	100 g	200 g
Double Bacon	300 g	600 g
Pineapple	95 g	190 g
Shanghai Bok Choy	113 g	226 g
Green Onion	2	4
Garlic, cloves	1	2
Ginger	30 g	30 g
Jasmine Rice	¾ cup	1 ½ cups
Sweet Chili Sauce	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Oil*		

Salt and Pepper*

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.



Cook rice

- Using a strainer, rinse **rice** until **water** runs clear.
- Add 1 cup water and 1/8 tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to medium-low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- · Remove the pot from heat. Set aside, still covered.



Prep

- Meanwhile, thinly slice green onions.
- Cut pineapple into 1/4-inch pieces.
- Peel, then mince or grate garlic.
- Peel, then mince or grate 1/2 tbsp ginger (dbl for 4 ppl).
- Cut **bok choy** into ½-inch pieces.



Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- · Heat a large non-stick pan over medium heat.
- When hot, add bacon. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully drain and discard all but 1/2 tbsp **bacon fat** (dbl for 4 ppl) from the pan.

If you've opted for **double bacon**, don't overcrowd the pan. Pan-fry the **bacon** in batches, if needed!



Cook veggies

- Heat the pan with reserved bacon fat over medium.
- When hot, add **peas** and **bok choy**. Cook, stirring occasionally, until tender-crisp, 2-3 min.



Fry rice

- Fluff rice with a fork.
- Add rice, garlic, ginger, soy sauce and 1/2 tbsp oil (dbl for 4 ppl) to the pan with veggies. Cook, stirring occasionally, until any liquid has absorbed and rice is starting to turn brown, 2-3 min.
- Remove the pan from the heat. Add pineapple and half the green onions. Stir to combine.



Finish and serve

- Divide fried rice between plates.
- Sprinkle bacon and remaining green **onions** over top.
- Drizzle with sweet chili sauce.

Dinner Solved!

Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



^{*} Pantry items

^{**} Cook to a minimum internal temperature of 71°C/160°F.