



Maple Shrimp and Chili Bacon

with Spinach and Arugula Salad

20-min



Shrimp



Bacon Strips



Canned Corn



Chives



Sour Cream



Mayonnaise



Chili Powder



Ciabatta Bun



Maple Syrup



White Wine Vinegar



Roma Tomato



Arugula and Spinach Mix

HELLO SPINACH ARUGULA BLEND

The best of both worlds, sweet spinach and peppery arugula!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

2 Baking sheets, colander, measuring spoons, aluminum foil, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Canned Corn	56 g	113 g
Chives	7 g	7 g
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Chili Powder	½ tsp	1 tsp
Ciabatta Bun	1	2
Maple Syrup	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Arugula and Spinach Mix	113 g	226 g
Sugar*	¼ tsp	½ tsp

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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Char corn

Drain and rinse **corn**, then pat dry with paper towels. Heat a large non-stick pan over medium-high heat. When hot, add a **quarter of the corn** (dbl for 4 ppl) to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping once halfway through cooking, until dark golden-brown, 5-6 min. Transfer to a plate.



Finish prep

While the **shrimp** broils, halve, then cut the **ciabatta** into ½-inch pieces. Thinly slice the **chives**. Roughly chop the **tomato**. Whisk together the **sour cream**, **vinegar**, **chives**, **mayo** and **¼ tsp sugar** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



Prep

While the **corn** cooks, cut the **bacon** into ½-inch pieces. Drain, then pat the **shrimp** dry with paper towels. Add **shrimp** with **half the maple syrup** to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.



Make croutons

Toss the **ciabatta** with **1 tbsp oil** (dbl for 4 ppl) on another baking sheet. Broil in the **bottom** of the oven until golden-brown and crisp, 3-4 min. Season with **salt** and **pepper**.



Cook bacon and shrimp

Heat the same pan (from step 1) over medium-high. Add **bacon** to the dry pan. Sprinkle with **half the chili powder** (use all for 4 ppl). Cook, stirring often, until crispy, 4-5 min.** Transfer to a paper towel-lined plate. While the **bacon** cooks, broil **shrimp** in the **middle** of the oven, until they just turn pink, 5-6 min.**



Finish and serve

Drizzle the **remaining maple syrup** over the **shrimp**. Add the **arugula and spinach mix**, **tomatoes** and **croutons** to the large bowl with the **dressing**. Toss to combine. Divide the **salad** between plates. Top with **charred corn**, **chili bacon** and **shrimp**.

Dinner Solved!