



Maple Shrimp and Chili Bacon

with Spinach and Arugula Salad

20-min

Optional Spice

20 Minutes



Shrimp



Bacon Strips



Corn Kernels



Green Onion



Sour Cream



Mayonnaise



Chili Powder



Ciabatta Roll



Maple Syrup



White Wine Vinegar



Roma Tomato



Arugula and Spinach Mix



Scan the QR code to download our app.

HELLO ARUGULA AND SPINACH MIX

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

Start here

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

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

2 Baking sheets, measuring spoons, strainer, 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
Corn Kernels	113 g	227 g
Green Onion	2	2
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Chili Powder 🌶️	¼ tsp	¼ tsp
Ciabatta Roll	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 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

Call us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



1 Char corn

- Heat a large non-stick pan over medium-high heat.
- When hot, add **corn** to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping once halfway through, until dark golden-brown, 5-6 min.
- Transfer to a plate.



4 Prep remaining ingredients

- Meanwhile, cut **ciabatta** into ½-inch pieces.
- Thinly slice **green onions**.
- Roughly chop **tomato**.
- Add **sour cream, vinegar, onions, mayo** and **¼ tsp sugar** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



2 Prep bacon and shrimp

- Meanwhile, cut **bacon** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp** and **half the maple syrup** to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Set aside.



5 Broil croutons

- Add **ciabatta** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- When **shrimp** are done, broil **croutons** in the **middle** of the oven until golden-brown and crisp, 3-4 min. (**TIP:** Keep an eye on the croutons so they don't burn!)



3 Cook bacon and shrimp

- Heat the same pan (from step 1) over medium-high. Add **bacon** to the dry pan. Sprinkle **¼ tsp chili powder** over top. (**NOTE:** Reference heat guide.)
- Cook, stirring often, until **bacon** is crispy, 4-5 min. ** Transfer to a paper towel-lined plate.
- While **bacon** cooks, broil **shrimp** in the **middle** of the oven until they just turn pink, 5-6 min. **



6 Finish and serve

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

Dinner Solved!