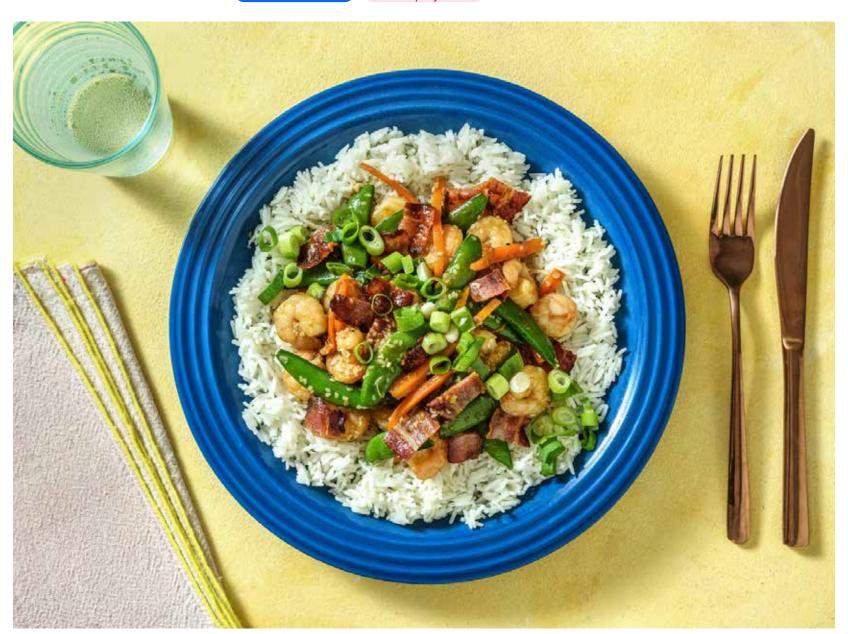


Sesame Shrimp Stir-Fry

with Sriracha Bacon

20-min

Spicy











Long Grain Rice







Sesame Seeds



Carrot, julienned



Soy Sauce-Mirin Blend

Sugar Snap Peas







Cornstarch



Green Onions

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring cups, measuring spoons, silicone brush, strainer, medium pot, parchment paper, large non-stick pan, paper towels

Ingredients

2 Person	4 Person
285 g	570 g
100 g	200 g
¾ cup	1 ½ cup
2 tsp	4 tsp
1 tbsp	2 tbsp
4 tbsp	8 tbsp
113 g	227 g
113 g	227 g
3 g	6 g
1 tbsp	2 tbsp
1 tbsp	2 tbsp
2	4
	285 g 100 g ¾ cup 2 tsp 1 tbsp 4 tbsp 113 g 113 g 3 g 1 tbsp 1 tbsp

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.





Cook bacon

Arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Brush over the **sriracha**. Bake **bacon**, in the **top** 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 the **bacon** cooks, heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **rice**. Cook, stirring often, until toasted, 1-2 min. Add **1 ½ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Prep

While the **rice** cooks, thinly slice the **green onions**. Peel, then mince the **garlic**. Trim the **snap peas**. Drain, then pat the **shrimp** dry with paper towels.



Cook veggies

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots** and **snap peas**. Cook, stirring often until **veggies** have softened slightly, 2-3 min. Sprinkle the **cornstarch** over the **veggies**. Stir to coat, 1 min.



Finish stir-fry

Add the sesame seeds, garlic, shrimp, soy-mirin, honey and ¼ cup water (dbl for 4 ppl) to the pan. Cook, stirring often until the mixture thickens slightly and shrimp are cooked through, 3-4 min.**



Finish and serve

Slice the **bacon** into ½-inch pieces. Fluff the **rice** with a fork. Season with **salt**. Divide the **rice** between bowls. Top with the **shrimp stir-fry** and **bacon**. Sprinkle with the **green onions**.

Dinner Solved!

Contact

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