



# Sesame Shrimp Stir-Fry

with Sriracha Bacon

20-min

Spicy



Shrimp



Bacon Strips



Long Grain Rice



Sriracha



Sesame Seeds



Soy Sauce-Mirin Blend



Carrot, julienned



Sugar Snap Peas



Garlic



Honey



Cornstarch



Green Onions

HELLO SRIRACHA BACON

Coated in sticky sriracha for a combo that brings the flavour and fire!

## 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
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Long Grain Rice	¾ cup	1 ½ cup
Sriracha 🌶️	2 tsp	4 tsp
Sesame Seeds	1 tbsp	2 tbsp
Soy Sauce-Mirin Blend	4 tbsp	8 tbsp
Carrot, julienned	113 g	227 g
Sugar Snap Peas	113 g	227 g
Garlic	3 g	6 g
Honey	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Green Onions	2	4
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* 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.*

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### 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 ¼ 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!