



Sesame Shrimp Stir-Fry

with Sriracha Bacon

20-min

Spicy



Shrimp



Bacon Strips



Parboiled Rice



Sriracha



Sesame Seeds



Sweet Chili Sauce



Carrot julienned



Sugar Snap Peas



Garlic, cloves



Honey



Cornstarch



Green Onions



Soy Sauce

HELLO SRIRACHA BACON

Bacon coated in sticky sriracha brings both the flavour and the fire!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

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

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Shrimp | 285 g | 570 g |
| Bacon Strips | 100 g | 200 g |
| Parboiled Rice | ¾ cup | 1 ½ cups |
| Sriracha 🍷 | 2 tsp | 4 tsp |
| Sesame Seeds | 1 tbsp | 2 tbsp |
| Sweet Chili Sauce 🍷 | 4 tbsp | 8 tbsp |
| Carrot, julienned | 113 g | 227 g |
| Sugar Snap Peas | 113 g | 227 g |
| Garlic, cloves | 1 | 2 |
| Honey | 1 tbsp | 2 tbsp |
| Cornstarch | 1 tbsp | 2 tbsp |
| Green Onions | 2 | 2 |
| Soy Sauce | 1 tbsp | 2 tbsp |
| 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.

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Cook bacon

Arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Brush with **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 **bacon** cooks, add **1 ¼ cups water** and **⅛ 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 low. Cover and cook until **rice** is tender and **liquid** is absorbed, 15-18 min. Remove the pot from heat. Set aside, still covered.



Prep

While **rice** cooks, thinly slice **green onions**. Peel, then mince or grate **garlic**. Trim **snap peas**. Drain and rinse **shrimp** using a strainer, then pat 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** soften slightly, 2-3 min. Sprinkle **cornstarch** over **veggies**. Cook, stirring constantly, until **veggies** are coated, 1 min.



Finish stir-fry

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



Finish and serve

Slice **bacon** into ½-inch pieces. Fluff **rice** with a fork, then stir in **half the green onions** and season with **salt**. Divide **rice** between bowls. Top with **shrimp stir-fry** and **bacon**. Sprinkle **remaining green onions** over top.

Dinner Solved!