



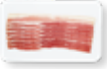
# South Asian Shrimp Curry

with Green Rice and Crispy Bacon

20-min



Shrimp



Bacon Strips



Coconut Milk



Indian Spice Blend



Cilantro



Basmati Rice



Green Peas



Onion, chopped



Sweet Bell Pepper



Garlic Puree



Ginger

HELLO CILANTRO

*This versatile herb has a citrusy twist!*

## Start here

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

## Bust Out

Baking sheet, microplane/zester, measuring spoons, medium pot, parchment paper, vegetable peeler, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Coconut Milk	165 ml	400 ml
Indian Spice Blend	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cup
Green Peas	113 g	227 g
Onion, chopped	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Garlic Puree	1 tbsp	2 tbsp
Ginger	30 g	60 g
Unsalted Butter*	2 tbsp	4 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 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. Sprinkle with **1 tsp Indian Spice Blend** (dbl for 4 ppl). Bake **bacon**, in the **middle** of the oven, until crispy and cooked through, 10-12 min.\*\* When **bacon** is crispy, transfer to a paper towel-lined plate and set aside.



### Cook rice

Heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **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. Season with **salt**, then reduce heat to low. Cover and cook, until **rice** is tender and liquid is absorbed, 12-14 min.



### Prep

While the **rice** cooks, peel, then grate **½ tbsp ginger** (dbl for 4 ppl). Roughly chop **cilantro**. Cut **pepper** into ¼-inch strips.



### Cook aromatics

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions, peppers, peas** and **remaining Indian Spice Blend**. Cook, stirring often until **peppers** have softened slightly, 3-4 min.



### Finish curry

Add **coconut milk, ginger, garlic puree** and **shrimp** to the pan. Cook, stirring often until the **mixture** thickens slightly and **shrimp** are cooked through, 3-4 min.\*\* Season with **salt** and **pepper**.



### Finish and serve

Fluff **rice** with a fork and stir in **half the cilantro**. Divide **rice** between bowls. Top with **shrimp curry**. Crumble **bacon** over **curry**. Sprinkle **remaining cilantro** over top.

## Dinner Solved!