



# South Asian-Style Shrimp Curry

with Cilantro Rice and Crispy Bacon

20-min



Shrimp



Bacon Strips



Coconut Milk



Indian Spice Mix



Cilantro



Basmati Rice



Green Peas



Yellow Onion



Sweet Bell Pepper



Ginger-Garlic Puree



Curry Paste

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, measuring spoons, 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
Coconut Milk	165 ml	400 ml
Indian Spice Mix	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cups
Green Peas	113 g	227 g
Yellow Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Curry Paste	2 tbsp	4 tbsp
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 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

    @HelloFreshCA



### Cook bacon

- Arrange **bacon strips** in a single layer on a parchment-lined baking sheet.
- Sprinkle with **1 tsp Indian Spice Mix** (dbl for 4 ppl).
- Roast **bacon** in the **middle** of the oven until crispy and cooked through, 10-12 min.\*\*
- Transfer **bacon** to a paper towel-lined plate and set aside.



### Cook veggies

- 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 Mix**. Cook, stirring often, until **peppers** soften slightly, 3-4 min.



### Cook rice

- Meanwhile, heat a medium pot over medium-high 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.
- Once boiling, season with **salt**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### Cook curry

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



### Prep

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Core, then cut **pepper** into ¼-inch slices.



### Finish and serve

- Fluff **rice** with a fork, then stir in **cilantro**.
- Divide **rice** between bowls. Top with **shrimp curry**.
- Crumble **bacon** over top.

## Dinner Solved!