



SOUTHERN-STYLE BACON-Y SHRIMP OVER GRITS

with Charred Corn & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Corn



2 | 4
Scallions



1 | 2
Tomato



8.8 oz | 17.6 oz
Precooked Polenta



1 | 2
Chicken Stock Concentrate



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Bacon



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 2 TBSP
Blackening Spice



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

POLENTA

This coarsely ground cornmeal is a frequent stand-in for its American cousin, grits.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 920



KERNEL OF WISDOM

Want your corn kernels nicely browned? Break out the paper towels and dry them well. Your efforts will be rewarded with a beautifully charred exterior.

BUST OUT

- Strainer
 - Paper towels
 - Small pot
 - Potato masher
 - Large pan
 - Small bowl
 - Aluminum foil
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- **Wash and dry produce.**
- Drain **corn**; pat dry with paper towels. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces.



2 START GRITS

- In a small pot, combine **polenta**, **stock concentrate**, **half the garlic powder**, and **¼ cup water** (½ cup for 4 servings) over medium heat. Cook, mashing with a potato masher or fork, until mostly smooth and warmed through, 2-3 minutes. Remove from heat and cover until ready to use in Step 5.



3 CHAR CORN

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **corn**; cook, stirring occasionally, until lightly charred, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Reduce heat to medium; stir in **scallion whites**, **remaining garlic powder**, **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Cook, stirring, until fragrant, 1 minute. Turn off heat; transfer to a small bowl and cover with aluminum foil. Wipe out pan.



4 COOK BACON-Y SHRIMP

- Cut **bacon*** into ½-inch pieces.
- Heat same pan over medium-high heat. Add bacon and cook, stirring occasionally, until browned and crispy, 5-7 minutes.
- Meanwhile, rinse **shrimp*** under cold water; pat dry with paper towels. Once bacon is browned and crispy, add shrimp and **Blackening Spice** to pan; cook, stirring, until shrimp are opaque and cooked through, 4-6 minutes. **TIP: Add a drizzle of oil if pan seems dry.**
- Stir in **tomato**; cook until warmed through, 30-60 seconds. Taste and season with **salt** if desired. Remove from heat and cover until ready to serve.



5 FINISH GRITS

- Return pot with **warmed grits** to medium heat. Stir in **cream sauce base** and **cheddar** until melted and combined, 1-2 minutes. Season with **salt** and **pepper** to taste. **TIP: Grits will thicken as they cool.**



6 SERVE

- Divide **cheesy grits** between bowls; top with **charred corn** and **bacon-y shrimp**. Garnish with **scallion greens** and serve.

*Bacon is fully cooked when internal temperature reaches 145°.
*Shrimp are fully cooked when internal temperature reaches 145°.