



# Bacon and Broccoli Stir-Fry

with Green Onion Rice

Family Friendly

Spicy

Quick

25 Minutes



Bacon Strips



Broccoli, florets



Sweet Chili Sauce



Hoisin Sauce



Jasmine Rice



Onion, sliced



Garlic Puree



Soy Sauce



Green Onions



Crispy Shallots



Sugar Snap Peas

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

- Before starting, wash and dry all produce.

## Bust out

Measuring spoons, tongs, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Broccoli, florets	227 g	454 g
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Hoisin Sauce	4 tbsp	8 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Onion, sliced	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Green Onions	2	4
Crispy Shallots	28 g	56 g
Sugar Snap Peas	113 g	227 g
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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

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## Cook rice

Add **1 ¼ cups water** and **½ 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, 12-14 min. Remove the pot from heat. Set aside, still covered.



## Prep

While **rice** cooks, trim, then halve **snap peas**. Cut **broccoli** into bite-sized pieces. Thinly slice **green onions**.



## Cook bacon

Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **bacon fat** in the pan.



## Make sauce

While **bacon** cooks, add **hoisin**, **sweet chili sauce**, **soy sauce** and **2 tbsp water** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



## Stir-fry veggies

Heat the pan with **bacon fat** over medium-high. When hot, add **onions**, **garlic puree**, **broccoli** and **snap peas** to the pan. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 2-4 min. While **veggies** cook, break **bacon** into bite-sized pieces. Stir **bacon** and **sauce** into **veggies**. Remove the pan from heat.



## Finish and serve

Fluff **rice** with a fork, then stir in **half the green onions**. Divide **rice** between plates. Spoon **veggies** and **sauce** over **rice**. Sprinkle **crispy shallots** and **remaining green onions** over top.

## Dinner Solved!