



Sesame Shrimp Stir-Fry

with Sriracha Bacon

Spicy

20-min



Shrimp



Bacon Strips



Jasmine Rice



Sriracha



Sesame Seeds



Sweet Chili Sauce



Carrot, julienned



Sugar Snap Peas



Garlic Puree



Cornstarch



Soy Sauce



Red Chili Pepper

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.

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

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
Jasmine 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	226 g
Sugar Snap Peas	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Red Chili Pepper 🌶️	1	2
Sugar*	½ tsp	1 tsp
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 **middle** of the oven until crispy and cooked through, 8-12 min.**
- When **bacon** is crispy, transfer to a paper towel-lined plate and set aside.



Start stir-fry

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots, snap peas** and **½ tsp chilis**. (NOTE: Reference heat guide.) Cook, stirring often, until **veggies** soften slightly, 2-3 min. Season with **salt** and **pepper**.
- Sprinkle **cornstarch** over **veggies**. Cook, stirring constantly, until **veggies** are coated, 1 min.



Cook rice

- Meanwhile, 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, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Finish stir-fry

- Add **sesame seeds, garlic puree, shrimp, soy sauce, sweet chili sauce, ½ tsp sugar** and **¼ cup water** (dbl both for 4 ppl) to the pan with **veggies**.
- Cook, stirring often, until **mixture** thickens slightly and **shrimp** are cooked through, 3-4 min.** Season with **salt** and **pepper**, to taste.



Prep

- Trim **snap peas**.
- Finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilis!)
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



Finish and serve

- Slice **bacon** into ½-inch pieces.
- Fluff **rice** with a fork, then season with **salt**.
- Divide **rice** between bowls. Top with **shrimp stir-fry** and **bacon**.

Dinner Solved!