



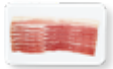
Shrimp and Bacon Fried Rice

with Hoisin

20-min



Shrimp



Bacon Strips



Jasmine Rice



Mirepoix



Green Peas



Garlic Puree



Canned Corn



Hoisin Sauce



Green Onions



Moo Shu Spice Blend

HELLO MOO SHU SPICE BLEND

This zesty blend will punch up the flavour of fried rice!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, slotted spoon, strainer, medium pot, 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	1½ cup
Mirepoix	113 g	227 g
Green Peas	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Canned Corn	341 ml	540 ml
Hoisin Sauce	60 ml	120 ml
Green Onions	2	4
Moo Shu Spice Blend	1 tbsp	2 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 rice

Bring **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



Cook shrimp

Reheat the pan with **reserved bacon fat** over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Transfer **shrimp** to a plate and cover to keep warm.



Cook bacon

While **rice** cooks, cut **bacon** into ¼-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.** Remove pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Reserve **fat** in pan.



Cook fried rice

Reheat the same pan over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mirepoix, garlic** and **Moo Shu Spice Blend**. Cook, stirring often, until fragrant, 2-3 min. Add **corn, peas, and rice**. Cook, stirring frequently, until all **liquid** has been absorbed and **rice** is starting to brown, 5-6 min. Season with **salt and pepper**.



Prep

While **bacon** cooks, thinly slice **green onions**. Drain and rinse **corn**. Drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Season with **salt and pepper**.



Finish and serve

Divide **fried rice** between plates. Top **rice** with **shrimp** and **bacon**. Drizzle with **hoisin sauce** and sprinkle **green onions** over top.

Dinner Solved!