



# Sesame Jumbo Shrimp Stir-Fry













## with Sriracha Bacon

Special

Spicy

20 Minutes



-  Jumbo Shrimp  
285 g | 570 g
-  Bacon Strips  
100 g | 200 g
-  Jasmine Rice  
¾ cup | 1 ½ cup
-  Sriracha  
2 tsp | 4 tsp
-  Sesame Seeds  
9 g | 18 g
-  Sweet Chili Sauce  
4 tbsp | 8 tbsp
-  Carrot, julienned  
113 g | 226 g
-  Sugar Snap Peas  
113 g | 226 g
-  Garlic Puree  
1 tbsp | 2 tbsp
-  Cornstarch  
1 tbsp | 2 tbsp
-  Soy Sauce  
1 tbsp | 2 tbsp
-  Chili Pepper  
1 | 2

**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.

1



### Cook bacon

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- **Heat Guide for Step 4:**
  - Mild: ⅛ tsp (¼ tsp)
  - Medium: ¼ tsp (½ tsp)
  - Spicy: ½ tsp (1 tsp)
  - Extra-spicy: 1 tsp (2 tsp)

- 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.

2



### Cook rice

- Meanwhile, add **1 ¼ cups** (2 ½ cups) **water** and **⅛ tsp** (¼ tsp) **salt** 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.

3



### 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.

4



### Start stir-fry

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **carrots**, **snap peas** and **⅛ 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.

5



### Finish stir-fry

- Add **sesame seeds**, **garlic puree**, **shrimp**, **soy sauce**, **sweet chili sauce**, **½ tsp** (1 tsp) **sugar** and **¼ cup** (½ cup) **water** 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.

6



### 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**.

\*\* Cook shrimp and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.