



Hawaiian-Inspired Bacon Fried Rice

with Pineapple, Bok Choy and Green Onion

Family Friendly

30 Minutes



Bacon



Double Bacon



Pineapple



Shanghai Bok Choy



Green Onion



Garlic, cloves



Ginger



Jasmine Rice



Sweet Chili Sauce



Soy Sauce



Green Peas

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double the bacon, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO PINEAPPLE

This fruit adds a sweet, juicy twist to savoury dishes!

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
Bacon	100 g	200 g
Double Bacon	300 g	600 g
Pineapple	95 g	190 g
Shanghai Bok Choy	113 g	226 g
Green Onion	2	4
Garlic, cloves	1	2
Ginger	30 g	30 g
Jasmine Rice	¾ cup	1 ½ cups
Sweet Chili Sauce	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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

- Using a strainer, rinse **rice** until **water** runs clear.
- Add **1 cup water** and **⅓ 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 medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.



Cook veggies

- Heat the pan with **reserved bacon fat** over medium.
- When hot, add **peas** and **bok choy**. Cook, stirring occasionally, until tender-crisp, 2-3 min.



Prep

- Meanwhile, thinly slice **green onions**.
- Cut **pineapple** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Peel, then mince or grate **½ tbsp ginger** (dbl for 4 ppl).
- Cut **bok choy** into ½-inch pieces.



Fry rice

- Fluff **rice** with a fork.
- Add **rice, garlic, ginger, soy sauce** and **½ tbsp oil** (dbl for 4 ppl) to the pan with **veggies**. Cook, stirring occasionally, until any **liquid** has absorbed and **rice** is starting to turn brown, 2-3 min.
- Remove the pan from the heat. Add **pineapple** and **half the green onions**. Stir to combine.



Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully drain and discard **all but ½ tbsp bacon fat** (dbl for 4 ppl) from the pan.

If you've opted for **double bacon**, don't overcrowd the pan. Pan-fry the **bacon** in batches, if needed!



Finish and serve

- Divide **fried rice** between plates.
- Sprinkle **bacon** and **remaining green onions** over top.
- Drizzle with **sweet chili sauce**.

Dinner Solved!