



# Hawaiian-Inspired Rice Bowls

with Bacon and Pineapple

Family Friendly

Spicy

35 Minutes



### CUSTOM RECIPE

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



Bacon Strips



Pineapple



Broccoli, florets



Green Onion



Ginger



Sweet Chili Sauce



Shrimp



Carrot



Corn Kernels



Garlic, cloves



Jasmine Rice



Soy Sauce

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, medium pot, measuring cups, large non-stick pan, paper towels, box grater, vegetable peeler, small bowl, strainer, slotted spoon

### Ingredients

|                     | 2 Person | 4 Person |
|---------------------|----------|----------|
| Bacon Strips        | 100 g    | 200 g    |
| Shrimp              | 285 g    | 570 g    |
| Pineapple           | 95 g     | 190 g    |
| Carrot              | 170 g    | 340 g    |
| Broccoli, florets   | 227 g    | 454 g    |
| Corn Kernels        | 113 g    | 113 g    |
| Green Onion         | 2        | 4        |
| Garlic, cloves      | 2        | 4        |
| Ginger              | 30 g     | 30 g     |
| Jasmine Rice        | ¾ cup    | 1 ½ cups |
| Sweet Chili Sauce 🍷 | 4 tbsp   | 8 tbsp   |
| Soy Sauce           | 2 tbsp   | 4 tbsp   |
| Salt and Pepper*    |          |          |

\* Pantry items

\*\* Cook pork to a minimum internal temperature of 71°C/160°F and shrimp to a minimum internal temperature of 74°C/165°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

- Using a strainer, rinse **rice** until **water** runs clear.
- Add **1 cup water** and **¼ 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

- Reheat the pan with **reserved bacon fat** over medium.
- When hot, add **broccoli, carrots** and **corn**. Cook, stirring occasionally, until tender-crisp, 3-5 min.
- Add **pineapple, ginger** and **garlic**. Cook, stirring often, until **pineapple** is warmed through, 1-2 min. Season with **salt** and **pepper**.
- Add **bacon**. Stir to combine, 30 sec.

Add **shrimp** to the pan with **veggies** when you add **bacon**.



### Prep

- Meanwhile, cut **pineapple** into ½-inch pieces.
- Thinly slice **green onions**.
- Cut **broccoli** into bite-size pieces.
- Peel, then using a box grater, coarsely grate **carrot**.
- Peel, then mince or grate **garlic**.
- Peel, then finely grate **1 tbsp ginger**.



### Finish and serve

- Meanwhile, in a small bowl, stir together **soy sauce** and **sweet chili sauce**.
- Fluff **rice** with a fork, then stir in **half the green onions** and season with **salt**, to taste.
- Divide **rice** between plates, then top with **veggie-bacon mixture**.
- Drizzle with **soy-chili sauce**.
- Sprinkle **remaining green onions** over top.

### Dinner Solved!



### Cook bacon

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, cut **bacon** crosswise into ½-inch strips. (**TIP:** Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **bacon fat** in the pan.

If you've opted to add **shrimp**, while **bacon** cooks, drain, then pat **shrimp** dry with paper towels. Season with **salt** and **pepper**. When **bacon** is done, reserve **bacon fat** in a small bowl. Heat **1 tbsp oil** (dbl for 4 ppl) in the same pan over medium-high. When hot, add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Remove from heat, then transfer **shrimp** to another plate. Return **reserved bacon fat** to the pan before cooking **veggies**.