

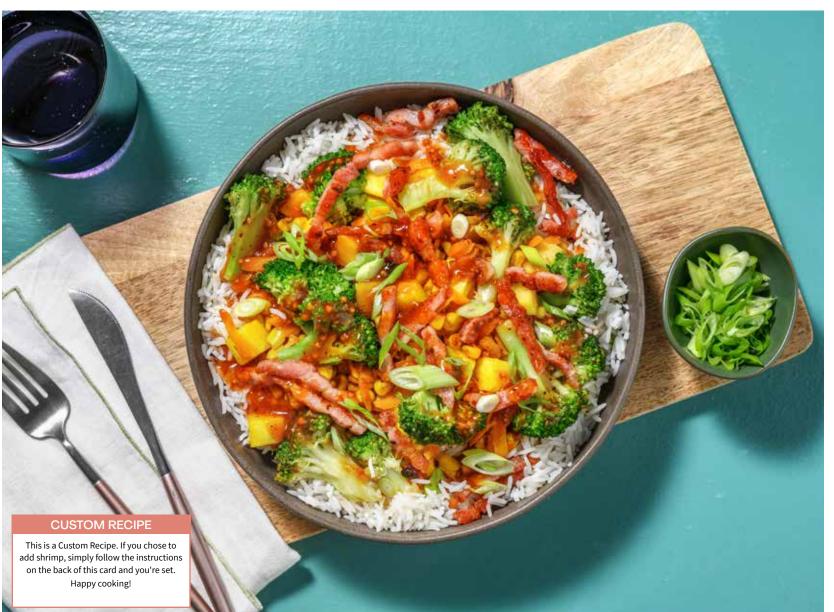
Hawaiian-Inspired Rice Bowls

with Bacon and Pineapple

Family Friendly

Spicy

35 Minutes









Pineapple





Broccoli, florets



Corn Kernels

Carrot



Green Onion



Garlic, cloves





Jasmine Rice



Sweet Chili Sauce



Soy Sauce

HELLO PINEAPPLE

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
Shirmp	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
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Salt and Pepper*

** Cook pork to a minimum internal temperature of $71^{\circ}\text{C}/160^{\circ}\text{F}$ and shrimp to a minimum internal temperature of $74^{\circ}\text{C}/165^{\circ}\text{F}$, 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.

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Cook rice

- Using a strainer, rinse **rice** until **water** runs clear.
- Add 1 cup water and 1/8 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.



Cook bacon

- Heat a large non-stick pan over mediumhigh 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**.

Dinner Solved!

^{*} Pantry items