



# Shrimp BLTs

with Green Onion Mayo and Salad

20-min



Shrimp



Bacon Strips



Sub Roll



Mayonnaise



Baby Tomatoes



Baby Spinach



Green Onions



White Wine Vinegar

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, tongs, strainer, whisk, large non-stick pan, paper towels, large bowl

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Sub Roll	2	4
Mayonnaise	4 tbsp	8 tbsp
Baby Tomatoes	113 g	227 g
Baby Spinach	56 g	113 g
Green Onions	2	2
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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 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 bacon

Halve **bacon strips** crosswise. Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **bacon fat** in the pan.



## Toast rolls

Halve **rolls**. Add **rolls** directly to the **middle** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**NOTE:** Keep an eye on them so they don't burn!)



## Prep

While **bacon** cooks, halve **tomatoes**. Thinly slice **green onions**.



## Make salad

While **rolls** toast, add **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes** and **spinach**, then toss to combine.



## Cook shrimp

Drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan with **bacon fat** (from step 1) over medium-high. When hot, add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Transfer **shrimp** to a medium bowl to cool slightly.



## Finish and serve

Add **green onions** and **half the mayo** to the medium bowl with **shrimp**, then toss to combine. Spread **remaining mayo** onto cut sides of **rolls**. Fill **rolls** with **shrimp**, **bacon** and **some salad**. Divide **shrimp BLTs** and **remaining salad** between plates.

## Dinner Solved!