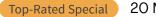


HELLO FRESH Shrimp BLTs with Green Onion Mayo and Green Salad



20 Minutes



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.



Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Medium bowl, measuring spoons, slotted spoon, strainer, tongs, large bowl, whisk, large non-stick pan, paper towels

Prep

Meanwhile, halve tomatoes.

Thinly slice green onions.

2



Cook bacon

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

• Halve bacon strips crosswise.

- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 6-8 min.**
- Remove from heat. Using tongs, transfer
 bacon to a paper towel-lined plate. Set aside.
 Reserve bacon fat in the pan.



Toast buns

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



Make salad

- Meanwhile, add vinegar, ¼ tsp (½ tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **tomatoes** and **spring mix**, then toss to combine.



Cook shrimp

- Drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Season with **salt** and **pepper**.
- Reheat 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.**
- Using a slotted spoon, 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 buns.
- Fill **buns** with **shrimp**, **bacon** and **some salad**. Cut **sandwiches** in half.
- Divide **shrimp BLTs** and **remaining salad** between plates.



Measurements within steps 2 person 4 person Ingredient