



Shrimp BLTs

with Green Onion Mayo and Green Salad

Top-Rated Special 20 Minutes



Shrimp
285 g | 570 g



Bacon Strips
100 g | 200 g



Sandwich Bun
2 | 4



Mayonnaise
4 tbsp | 8 tbsp



Baby Tomatoes
113 g | 227 g



Spring Mix
113 g | 227 g



Green Onions
2 | 2



White Wine
Vinegar
1 tbsp | 2 tbsp

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

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1



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.

2



Prep

- Meanwhile, halve **tomatoes**.
- Thinly slice **green onions**.

3



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.

4



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!)

5



Make salad

- Meanwhile, add **vinegar**, $\frac{1}{4}$ tsp ($\frac{1}{2}$ 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.

6



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.

** Cook shrimp and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.



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