



SWEET CHILLI BACON & EGG FRIED RICE

with Lime & Cashews



Make restaurant style
fried rice at home!



Basmati Rice



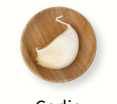
Snow Peas



Carrot



Spring Onion



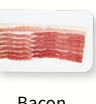
Garlic



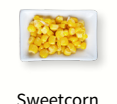
Asian Greens



Lime



Bacon



Sweetcorn



Chicken Stock



Sweet Chilli
Sauce



Crispy Shallots



Roasted Cashews

Hands-on: **20** mins
Ready in: **35** mins

Fried rice is a family favourite for a good reason - everyone loves the medley of colourful ingredients and zesty touches. This version includes bacon and eggs for a hearty meal, plus has a drizzle of sweet chilli for maximum flavour.

Pantry Staples: Olive Oil, Soy Sauce, Sugar,
Rice Wine Vinegar, Eggs

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium saucepan** • **large frying pan**



1 PARCOOK THE RICE

Add the **water** to a medium saucepan and bring to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **10 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**. **TIP:** *The rice will finish cooking in its own steam so don't peek!*
TIP: *Once cooked, spread out the rice on an oven tray to help it dry out!*



2 GET PREPPED

While the rice is cooking, trim the **snow peas** and slice into thirds. Finely chop the **carrot** (unpeeled). Thinly slice the **spring onion**. Finely chop the **garlic** (or use a garlic press). Roughly chop the **Asian greens**. Cut the **bacon** into 1cm pieces. Slice the **lime** into wedges. Drain the **sweetcorn**. In a small bowl, combine the **soy sauce**, the **salt**, crumbled **chicken stock** cubes, **sugar** and **rice wine vinegar**.



3 COOK THE BACON

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **bacon** and cook until golden, **6-7 minutes**. Using a slotted spoon, transfer the bacon to a large bowl.



4 COOK THE VEGGIES

Increase the heat to high, then add the **carrot** to the pan with a small **drizzle of olive oil** and cook, tossing, until slightly softened, **2 minutes**. Add the **snow peas** and cook, tossing, until tender, **1 minute**. Add the **Asian greens**, **sweetcorn**, **spring onion** and **garlic** and cook, stirring, until fragrant, **1 minute**. Transfer the veggies to the bowl with the bacon.



5 FRY THE RICE

Return the frying pan to a high heat with a **drizzle of olive oil**. Crack the **eggs** into the pan and add the cooked **rice** on top. Stir continuously to coat the grains of rice with egg. Add the **soy mixture** and cook, stirring, for **1-2 minutes**. Add the **bacon** and **veggies** and stir well to combine.



6 SERVE UP

Divide the bacon fried rice between bowls. Drizzle with the sweet chilli sauce. Sprinkle the adult portions with the **crispy shallots** and **roasted cashews**. Serve with the lime wedges.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
water*	3 cups
basmati rice	2 packets
snow peas	1 bag (200 g)
carrot	1
spring onion	1 bunch
garlic	4 cloves
Asian greens	2 bunches
lime	1
bacon	2 packets
sweetcorn	1 tin (300 g)
soy sauce*	1 tbs
salt*	½ tsp
chicken stock	2 cubes
sugar*	1 tsp
rice wine vinegar*	½ tsp
eggs*	2
sweet chilli sauce	1 tub (100 g)
crispy shallots	1 packet
roasted cashews	1 packet

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3080kJ (736Cal)	657kJ (157Cal)
Protein (g)	25.7g	5.5g
Fat, total (g)	28.5g	6.1g
- saturated (g)	9.7g	2.1g
Carbohydrate (g)	89.4g	19.1g
- sugars (g)	22.7g	4.8g
Sodium (g)	1860mg	396mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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