

# DINNERLY



## Bacon & Shrimp:

Add an Extra Protein Option to your Box!



2 Servings

In the kitchen, you're the artist. Your spice cabinet is your color palette. Your hands are your best tools. The only thing missing—your canvas. Good news! Bacon and shrimp are the blank canvases of your dinner dreams. Channel your inner Bob Ross and create happy mealtime masterpieces. We've got your PROTEINS covered!

#### WHAT WE SEND

- ½ lb pkg shrimp <sup>2,17</sup>
- 4 oz pkg thick-cut bacon

#### WHAT YOU NEED

- Your choice!

#### TOOLS

- Choose your own cooking adventure!

#### ALLERGENS

Shellfish (2), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 0kcal



#### 1. Pro tip!

Don't throw your bacon into a sizzling hot skillet! Place them in a cold pan, then turn up the heat to medium. This allows the fat to melt so the bacon can crisp up. If you start with a hot pan, the fat will seize, giving you soggy slices.



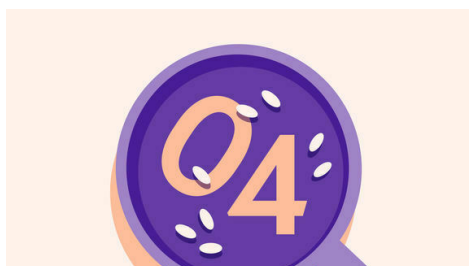
#### 2. Speaking of...

Now that you have all that bacon fat in your skillet, you can't just throw it away, right? Let the fat cool a bit, then pour it into a jar and use it as a regular cooking oil. You can even start with the shrimp—cooking it in bacon fat will give it an extra savory, smoky edge!



#### 3. Boring salads?

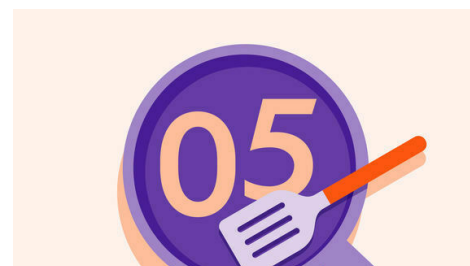
Not on our watch. Fry some bacon and crumble it into bits once it's cool enough to handle. Toss it into whatever greens you have on hand!



#### 4. Sautéed shrimp!

Make it quick!

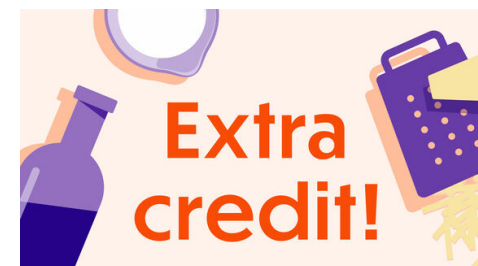
Sautéed shrimp cook in a jif. Load the skillet with lots of olive oil and finely chopped garlic before adding the shrimp. Once pink and curled, add capers or chopped olives and freshly chopped parsley. Serve with rice or couscous!



#### 5. Sheet-pan shrimp!

Use the oven!

We like to use shrimp, sliced sausage, Old Bay or Cajun spice, and corn on the cob for a fast take on a shrimp boil. Or keep it simple by tossing broccoli florets and shrimp with olive oil, salt, and pepper. Once roasted, finish with a squeeze of fresh lemon juice. Change it up with seasonal veggies or by adding potatoes!






#### 6. We're so funny!

What do shrimp wear in the kitchen?

A-prawns!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**