



# Honey-Chipotle Jumbo Shrimp Bowls

with Black Bean Rice and Pepper Salsa

Seafood Special 30 Minutes



Jumbo Shrimp  
285 g | 570 g



Chipotle Sauce  
2 tbsp | 4 tbsp



Garlic, cloves  
2 | 4



Green Onion  
2 | 4



Black Beans  
1 | 2



Vegetable Stock Powder  
1 tbsp | 2 tbsp



Lime  
1 | 2



Mayonnaise  
2 tbsp | 4 tbsp



Sweet Bell Pepper  
1 | 2



Baby Tomatoes  
113 g | 227 g



Parboiled Rice  
¾ cup | 1 ½ cups



Honey  
1 | 2

**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.

Contact Call us (855) 272-7002 | Visit us [HelloFresh.ca](https://www.hellofresh.ca) | Follow us @HelloFreshCA

**Pantry items** | Oil, sugar, salt, pepper, unsalted butter

**Cooking utensils** | Large non-stick pan, measuring cups, measuring spoons, 2 medium bowls, medium pot, paper towels, small bowl, strainer, zester

Measurements  
within steps

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

1



### Prep and start rice

- Before starting, wash and dry all produce.

- Peel, then mince or grate **garlic**.
- Thinly slice **green onions**, keeping white and green parts separate.
- Using a strainer, drain **black beans**, reserving the **liquid**, then rinse **beans**.
- Heat a medium pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **garlic**, **green onion whites** and **rice**. Cook, stirring often, until **garlic** is fragrant, 1-2 min.

2



### Finish rice

- Add **¼ cup** (½ cup) **reserved bean liquid**, **1 cup** (2 cups) **water**, **black beans** and **stock powder**. Bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 15-18 min.
- Remove from heat. Set aside, still covered.

3



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Drain and rinse **shrimp**. Pat dry with paper towels, then season with **salt** and **pepper**.
- Combine **chipotle sauce** and **honey** in a medium bowl.
- Add **shrimp** to the bowl with **chipotle mixture**, then toss to combine. Set aside.

4



### Cook peppers and shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers**.
- Cook, stirring often, until tender-crisp, 3-4 min. Season with **salt** and **pepper**.
- Transfer to another medium bowl, then set aside.
- Add **½ tbsp** (1 tbsp) **oil** to the same pan, then **shrimp**. Cook, stirring occasionally, until cooked through, 2-3 min.\*\*

5



### Make salsa

- Meanwhile, halve **tomatoes**.
- Zest, then juice **lime**.
- Add **tomatoes**, **green onion greens**, **½ tbsp** (1 tbsp) **oil**, **¼ tsp** (½ tsp) **sugar** and **half the lime juice** to the bowl with **peppers**.
- Season with **salt** and **pepper**, then toss to combine.

6



### Finish and serve

- Add **mayo**, **½ tbsp** (1 tbsp) **water**, **lime zest** and **½ tbsp** (1 tbsp) **lime juice** to a small bowl. Season with **salt** and **pepper**, then toss to combine.
- Divide **rice** between bowls, top with **shrimp**. Spoon over **any remaining sauce** in the pan.
- Top with **salsa**.
- Drizzle **lime crema** over top.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.