

CUSTOM RECIPE This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set. Happy cooking!

Fiesta Shrimp Bowls

with Cilantro Rice and Lime Crema

Quick

25 Minutes









Basmati Rice



Cilantro

Tex-Mex Paste







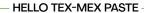


Sour Cream





Garlic Salt



Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Bust out

Medium bowl, measuring spoons, strainer, zester, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredient

Ingredients

9		
	2 Person	4 Person
Shrimp	285 g	570 g
Salmon Fillets, skin-on	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Baby Tomatoes	113 g	227 g
Corn Kernels	56 g	113 g
Shallot	50 g	100 g
Lime	1	2
Cilantro	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

* Pantry items

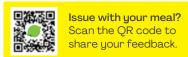
Salt and Pepper*

** Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, as size may vary.

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.





Cook rice

- Add garlic salt, 2 tbsp (4 tbsp) butter and 1 1/4 cups (2 1/2 cups) water to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add rice, then reduce heat to low. Cover and cook until rice is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



Prep

- Meanwhile, peel, then finely chop **shallot**.
- Finely chop **cilantro**.
- · Zest, then juice lime.
- Halve tomatoes.
- Add sour cream, ½ tbsp (1 tbsp) lime juice and ½ tsp (1 tsp) lime zest in a small bowl. Season with **salt** and **pepper**, then stir to combine. (NOTE: This is your lime crema.)



Cook corn and shallots

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp (2 tbsp) oil, then half the corn. Cook, stirring occasionally, until **corn** starts to brown, 2 min.
- Add shallots. Cook, stirring often, until softened, 3-4 min. Season with salt and pepper.
- Remove from heat, then transfer veggies to a plate.



Dress veggies

- Add remaining lime juice, remaining lime zest, 1/2 tsp (1 tsp) sugar and
- 1 tbsp (2 tbsp) oil to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add tomatoes, corn and shallots to the bowl with **dressing**, then toss to combine.

If you've opted to add **salmon**, pat dry with paper towels, then season with salt and pepper. Reheat the same pan over medium-high. When hot, add ½ tbsp (1 tbsp) oil, then salmon. Pan-fry until golden brown and cooked through, 3-4 min per side.** Remove from heat, transfer salmon to a plate.



Prep and cook shrimp

- Using a strainer, drain and rinse shrimp, then pat dry with paper towels.
- Reheat the same pan (from step 3) over medium-high.
- When hot, add 1 tbsp (2 tbsp) oil, then **shrimp**. Cook, stirring occasionally, until shrimp just turn pink, 2-3 min.**
- Add **Tex-Mex paste** and
- 1 tbsp (2 tbsp) water. Cook, stirring often, until fragrant and **shrimp** are coated, 30 sec.
- Remove from heat.



Finish and serve

- Fluff rice with a fork, then stir in half the cilantro.
- Divide cilantro rice between bowls. Top with veggies and shrimp.
- Dollop lime crema over top, then sprinkle with remaining cilantro.

Top final bowls with salmon.

Dinner Solved!