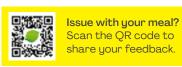


# Honey Chipotle Jumbo Shrimp Bowls

with Black Bean Rice and Pepper Salsa

Special Plus 30 Minutes





An effortless way to add sweet smoky heat to any dish!

## Start here

Before starting, wash and dry all produce.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	Ingredient

#### Bust out

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

#### Ingredients

	2 Person	4 Person
Jumbo Shrimp	285 g	570 g
Double Jumbo Shrimp	570 g	1140 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 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1⁄4 tsp	½ tsp
Oil*		

Salt and Pepper\*

\* Pantry items

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



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## Prep and start rice

- Peel, then mince or grate **garlic**.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.
- Using a strainer, drain **black beans**, reserving their **liquid**, then rinse **beans**.
- Heat a medium pot over medium 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.



#### **Finish rice**

- Add ½ cup (1 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.



#### 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.

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**.



#### Cook peppers and shrimp

- Heat a large non-stick pan over mediumhigh 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.\*\*



#### 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.



#### 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 sauce remaining** in the pan.
- Top with **salsa**.
- Drizzle over lime crema.



Cook pep