



# Honey Chipotle Jumbo Shrimp Bowls

with Black Bean Rice and Pepper Salsa

Special Plus 30 Minutes



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

- Jumbo Shrimp
- Double Jumbo Shrimp
- Chipotle Sauce
- Garlic, cloves
- Green Onion
- Black Beans
- Vegetable Stock Powder
- Lime
- Mayonnaise
- Sweet Bell Pepper
- Baby Tomatoes
- Parboiled Rice
- Honey

HELLO CHIPOTLE SAUCE

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 person) **(2 tbsp)** (4 person) **oil** 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*	¼ 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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1



### 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.

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.\*\*

2



### 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.

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.

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.

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**.

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

Dinner Solved!