

HELLO Honey Chipotle Shrimp Bowls with Black Boan Bigg and Bonnon Salsa

with Black Bean Rice and Pepper Salsa

Special Plus

30 Minutes





Jumbo Shrimp 285 g | 570 g





Garlic, cloves



Green Onion

2 | 4



Black Beans



Powder

1 | 2





Lime 1 | 2



2 tbsp | 4 tbsp



Sweet Bell



Baby Tomatoes 113 g | 227 g



Parboiled Rice 3/4 cup | 1 1/2 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. Cooking utensils | 2 medium bowls, measuring spoons, strainer, zester, medium pot, small bowl, measuring cups, large non-stick pan, paper towels



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 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.



Cook peppers and shrimp

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



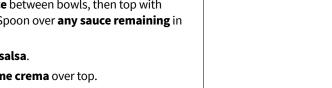
Make salsa

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



Measurements

within steps

1 tbsp

(2 tbsp)

oil