















Honey Chipotle Shrimp Bowls

with Black Bean Rice and Pepper Salsa

Special Plus

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

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 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 **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.

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**, **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.

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



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