



Mexican Shrimp Bowl

with Jeweled Rice and Red Sauce

FAMILY 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Shrimp
-  All-Purpose Flour
-  Mexican Seasoning
-  Vegetable Broth Concentrate
-  Sweet Bell Pepper
-  Green Bell Pepper
-  Garlic
-  Corn Kernels
-  Basmati Rice
-  Sour Cream
-  Cilantro
-  Lime
-  Tomato Sauce

HELLO SHRIMP

Our shrimp are sustainably sourced to preserve the health of our oceans

START HERE

- Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Garlic Press, Large Bowl, Measuring Cups, Paper Towels, Zester, Small Bowl, Measuring Spoons, Medium Pot, Strainer, Whisk

Ingredients

	4 Person
Shrimp	570 g
All-Purpose Flour	2 tbsp
Mexican Seasoning	2 tbsp
Vegetable Broth Concentrate	1
Sweet Bell Pepper	160 g
Green Bell Pepper	200 g
Garlic	6 g
Corn Kernels	113 g
Basmati Rice	1 ½ cup
Sour Cream	6 tbsp
Cilantro	7 g
Lime	1
Tomato Sauce	2 tbsp
Unsalted Butter*	1 tbsp
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 our meal kit labels for the most current allergen 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. COOK RICE

Peel, then mince or grate the **garlic**. Heat a medium pot over medium heat. When the pot is hot, add **1 tbsp oil**, then the **garlic** and **rice**. Cook, stirring often, until fragrant, 1 min. Add **2 ½ cups water**. Cover and bring to a boil over high heat. Reduce heat to low. Cook covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK SHRIMP

Add **1 tbsp oil**, then the **shrimp** to the same pan. Cook, stirring occasionally, until **shrimp** just turns pink, 2-3 min.** Transfer to a plate and cover to keep warm.



2. PREP

While the **rice** cooks, cut the **peppers** into ½-inch pieces. Roughly chop the **cilantro**. Zest, then cut the **lime** into wedges. Stir together the **sour cream** and **lime zest** in a small bowl. Set aside. Drain and rinse the **shrimp**. Pat dry with paper towels. Season with **salt**, **pepper** and **half the Mexican seasoning**.



5. MAKE SAUCE

Add **1 tbsp butter** to the same pan. Sprinkle over the **flour**, **tomato sauce** and **remaining Mexican seasoning**. Whisk together until fragrant, 1 min. Add **broth concentrate** and **1 cup water**. Bring to a boil over medium-high heat. Once boiling, reduce heat to medium-low. Cook, whisking often, until **sauce** is slightly thickened, 1-2 min. Remove from heat and add **shrimp**. Toss to coat **shrimp** with the **sauce**.



3. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **peppers**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Add the **corn**. Stir occasionally until warmed through, 1 min. Season with **salt** and **pepper**. Transfer to a large bowl and cover to keep warm.



6. FINISH AND SERVE

Fluff the **rice** with a fork, then season with **salt**. Add the **rice** to the large bowl with **veggies**. Stir to combine and divide between bowls. Top with the **shrimp** and drizzle over **sauce**. Dollop over the **lime crema**. Sprinkle over the **cilantro**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!