



# Fiesta Shrimp Bowls

with Cilantro Rice and Lime Crema

Quick

25 Minutes



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Shrimp



Salmon Fillets, skin-on



Basmati Rice



Baby Tomatoes



Corn Kernels



Shallot



Lime



Cilantro



Sour Cream



Tex-Mex Paste



Garlic Salt

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO TEX-MEX PASTE

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

## Start here

Before starting, wash and dry all produce.

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Salmon Fillets, skin-on	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Baby Tomatoes	113 g	227 g
Corn Kernels	56 g	113 g
Shallot	50 g	100 g
Lime	1	2
Cilantro	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, 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.

1



### Cook rice

- Add **garlic salt, 2 tbsp** (4 tbsp) **butter** and **1 ¼ cups** (2 ½ cups) **water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



### Dress veggies

- Add **remaining lime juice, remaining lime zest, ½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes, corn** and **shallots** to the bowl with **dressing**, then toss to combine.

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Reheat the same pan over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden brown and cooked through, 3-4 min per side.\*\* Remove from heat, transfer **salmon** to a plate.

2



### Prep

- Meanwhile, peel, then finely chop **shallot**.
- Finely chop **cilantro**.
- Zest, then juice **lime**.
- Halve **tomatoes**.
- Add **sour cream, ½ tbsp** (1 tbsp) **lime juice** and **½ tsp** (1 tsp) **lime zest** in a small bowl. Season with **salt** and **pepper**, then stir to combine. (NOTE: This is your lime crema.)

5



### Prep and cook shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Reheat the same pan (from step 3) over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Add **Tex-Mex paste** and **1 tbsp** (2 tbsp) **water**. Cook, stirring often, until fragrant and **shrimp** are coated, 30 sec.
- Remove from heat.

3



### Cook corn and shallots

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **half the corn**. Cook, stirring occasionally, until **corn** starts to brown, 2 min.
- Add **shallots**. Cook, stirring often, until softened, 3-4 min. Season with **salt** and **pepper**.
- Remove from heat, then transfer **veggies** to a plate.

6



### Finish and serve

- Fluff **rice** with a fork, then stir in **half the cilantro**.
- Divide **cilantro rice** between bowls. Top with **veggies** and **shrimp**.
- Dollop **lime crema** over top, then sprinkle with **remaining cilantro**.

Top final bowls with **salmon**.

## Dinner Solved!



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