



# Mexican Shrimp Bowl

with Jeweled Rice and Red Sauce

Family Friendly

30 Minutes



Shrimp



All-Purpose Flour



Mexican Seasoning



Vegetable Broth Concentrate



Sweet Bell Pepper



Green Bell Pepper



Garlic



Canned Corn



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

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

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
All-Purpose Flour	1 tbsp	2 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	1
Sweet Bell Pepper	160 g	160 g
Green Bell Pepper	200 g	200 g
Garlic	3 g	6 g
Canned Corn	56 g	113 g
Basmati Rice	¾ cup	1 ½ cup
Sour Cream	3 tbsp	6 tbsp
Cilantro	7 g	14 g
Lime	1	1
Tomato Sauce	2 tbsp	2 tbsp
Unsalted Butter*	½ tbsp	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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### Cook rice

Peel, then mince or grate the **garlic**. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **garlic** and **rice**. Cook, stirring often, until fragrant, 1 min. Add **1 ¼ cups water** (dbl for 4 ppl). Cover and bring to a boil over high. Reduce heat to low. Cook, covered, until **rice** is tender and liquid is absorbed, 12-14 min.



### Prep

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



### Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and a **quarter of the corn** (dbl for 4 ppl). Cook, stirring occasionally, until **peppers** are tender-crisp, 4-5 min. Season with **salt** and **pepper**. Transfer to a large bowl and cover to keep warm.



### Cook shrimp

Add **½ tbsp oil**, then **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. (**NOTE:** Don't overcrowd the pan; cook **shrimp** in 2 batches for 4 ppl, using **½ tbsp oil** for each batch!)



### Make sauce

Add **½ tbsp butter** (dbl for 4 ppl) to the same pan. Sprinkle over **flour**, then add **tomato sauce** and **remaining Mexican Seasoning**. Whisk together until fragrant, 1 min. Add **broth concentrate** and **½ cup water** (dbl for 4 ppl). Bring to a boil over medium-high. 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.



### 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, then divide between bowls. Top with the **shrimp** and drizzle over sauce. Dollop with the **lime crema**. Sprinkle the **cilantro** over top and squeeze over a **lime wedge**, if desired.

## Dinner Solved!