



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. Drain and rinse **shrimp**, using a strainer, 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!