

DINNERLY



Shrimp Burrito Bowl with Salsa & Sour Cream



20-30min



2 Servings

We're all familiar with the mighty burrito bowl, but we're not talking about just combining burrito-y ingredients in a plain old bowl. We're talking about the best parts of the burrito without the wrap. Homemade. By you. Shrimp, black beans, scallions, salsa, and sour cream atop a bed of fluffy rice. We've got you covered!

WHAT WE SEND

- 15 oz can black beans
- 5 oz jasmine rice
- 1 oz sour cream ⁷
- 1 oz scallions
- ½ lb pkg shrimp ^{2,17}
- 4 oz salsa

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- small saucepan
- medium skillet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 18g, Carbs 87g, Protein 33g



1. Rinse beans

Peel and finely chop **1 teaspoon garlic**. Drain and rinse **beans**.



2. Cook rice & beans

Heat **1 tablespoon oil** in a small saucepan over medium. Add **rice** and **chopped garlic**; cook, stirring, until rice is toasted and garlic is fragrant, about 1 minute. Add **beans**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

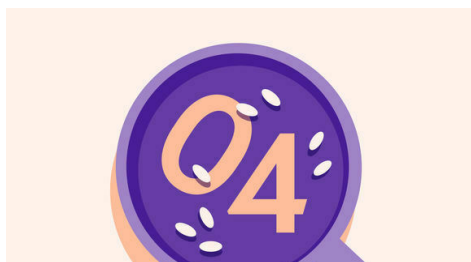


3. Prep ingredients

In a small bowl, thin **sour cream** by stirring in 1 teaspoon water at a time, as needed until it drizzles from a spoon. Season to taste with **salt** and **pepper**; set aside until ready to serve.

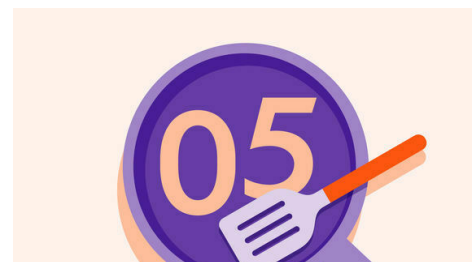
Trim ends from **scallions**, then thinly slice.

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary); season all over with **salt** and **pepper**.



4. Cook shrimp

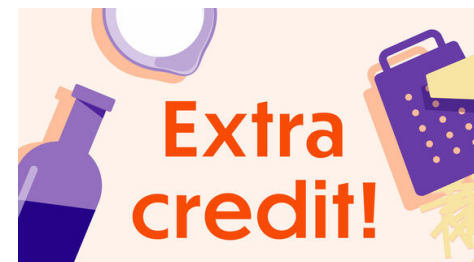
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp** and **half of the scallions**; cook, stirring occasionally, until shrimp are pink and scallions are fragrant, 2–3 minutes. Add **salsa** and continue to cook, stirring, until salsa is warmed and shrimp are cooked through, about 1 minute. Season to taste with **salt** and **pepper**.



5. Serve

Fluff **rice** with a fork.

Serve **shrimp and salsa** over **rice and beans**, then drizzle with **sour cream** and sprinkle with **remaining scallions**. Enjoy!



6. Take it to the next level

Top your bowl with a crunchy slaw for a hit of acidity and texture. Stir together lime juice and zest, fresh chopped cilantro, oil, salt, and pepper, then add shredded cabbage, tossing to coat. Set aside while you cook through the recipe or make the night before and refrigerate until ready to serve.