

DINNERLY



Upgrade with Wild Shrimp

Shrimp Fajita Bowl



20-30min



2 Servings

This version of the recipe is customized with wild caught shrimp.

WHAT WE SEND

- 5 oz jasmine rice
- 1 green bell pepper
- 1 medium red onion
- 10 oz pkg wild caught shrimp ²
- ¼ oz taco seasoning
- 2 (1 oz) pkts sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 19g, Carbs 75g, Protein 37g



1. Cook rice

In a small saucepan, combine **1¼ cups water, rice,** and **½ teaspoon salt**; bring to a boil over high heat. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Quarter **pepper**, discard stem and seeds, and thinly slice each quarter crosswise. Quarter **onion**, then thinly slice each quarter crosswise.



3. Season shrimp

Rinse **shrimp** under cold water and pat very dry. (First thaw under cool running water, if necessary.) In a medium bowl, combine **shrimp, 2 teaspoons oil, 1 teaspoon taco seasoning, chopped garlic,** and **a pinch each of salt and pepper**; toss to coat shrimp.



4. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers, onions,** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until tender and browned in spots, 6–8 minutes. (Reduce heat to medium veggies are browning too quickly.) Stir in **¼ cup water**.



5. Cook shrimp & serve

Push **veggies** to one side of skillet, then add **shrimp** to open side. Cook, stirring, until shrimp are cooked through, about 3 minutes. Toss to combine shrimp and veggies; season to taste with **salt and pepper**. Fluff **rice** with a fork. Serve **shrimp and veggies over rice** with **sour cream** dolloped over top. Enjoy!



6. Pile it up!

Bulk out this bowl with thinly sliced crisp romaine, spoonfuls of creamy guacamole, and/or sliced jalapenos for a kick of heat.