

# DINNERLY



## Wild Shrimp Creole & Green Pepper Relish

with Jasmine Rice



30-40min



2 Servings

Well I declare! You're in for a real Southern treat. Louisiana-style shrimp creole is a dish we'd like to cozy up with on the couch every night (especially when we don't feel like making the trip down to Bourbon Street). Spooned over a bed of fluffy jasmine rice—it's shrilly the best. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 green bell pepper
- ¼ oz Cajun seasoning
- 8 oz tomato sauce
- 1½ oz Worcestershire sauce<sup>3</sup>
- 10 oz pkg wild caught shrimp<sup>4</sup>

## WHAT YOU NEED

- white wine vinegar (or apple cider vinegar)
- sugar
- butter<sup>1</sup>
- all-purpose flour<sup>2</sup>
- kosher salt & ground pepper

## TOOLS

- small saucepan
- medium saucepan

## COOKING TIP

Use shrimp immediately or freeze.

## ALLERGENS

Milk (1), Wheat (2), Fish (3), Shellfish (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 670kcal, Fat 15g, Carbs 96g,  
Protein 39g



### 1. Cook rice

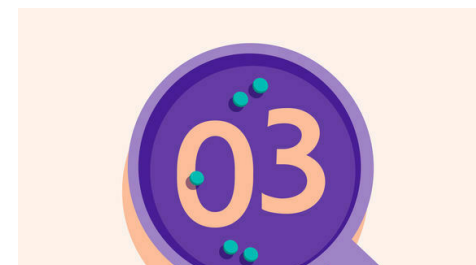
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



### 2. Make green pepper relish

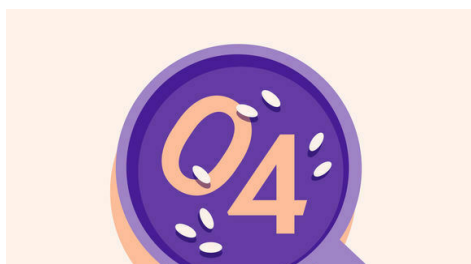
Finely chop **onion**. Halve **pepper**, discard stem and seeds, then finely chop. In a small heatproof bowl, combine **¼ cup each of the chopped onion and pepper**.

In a medium saucepan, add **¼ cup each of vinegar and water** and **1 teaspoon each of salt and sugar**; bring to a boil. Pour over onion-pepper mixture until just covered. Chill in fridge until ready to serve. Wipe out saucepan.



### 3. Start sauce

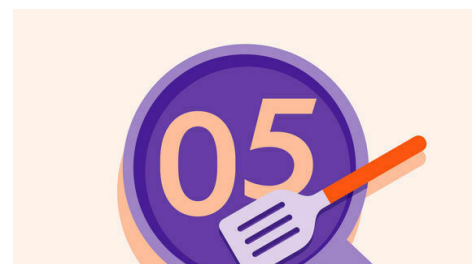
In same saucepan, combine **2 tablespoons each of butter and flour** over medium heat, stirring constantly, until flour is golden-brown, 3–5 minutes. Add **remaining onions, peppers, and a pinch of salt**. Cook, stirring often, until softened and starting to brown, 5–6 minutes. Stir in **half of the Cajun seasoning**; cook until fragrant, about 30 seconds.



### 4. Simmer sauce, prep shrimp

To saucepan with **veggies**, add **tomato sauce, 1 tablespoon Worcestershire sauce, ½ cup water, 1 teaspoon vinegar**, and **½ teaspoon sugar**. Bring to a boil; simmer over medium heat until lightly thickened, about 5 minutes.

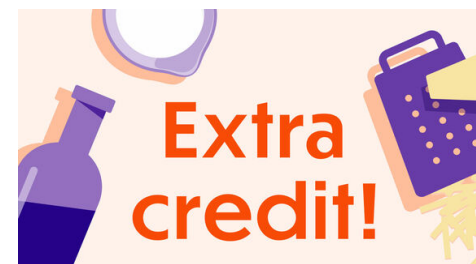
Meanwhile, rinse **shrimp** and pat very dry; season with **salt** and **pepper**.



### 5. Cook shrimp & serve

To saucepan with **sauce**, stir in **shrimp**; cook, stirring occasionally, until opaque and just cooked through, 2–3 minutes. Remove from heat; season to taste with **salt** and **pepper**.

Serve **shrimp creole** over **rice** with **green pepper relish** spooned over top. Enjoy!



### 6. Spice it up!

A few shakes of your favorite hot sauce will take this dish to another level.