

MARLEY SPOON



Loaded Shrimp Burrito Bowl

with Black Beans, Poblano Peppers & Crema



ca. 20min



2 Servings

We've taken a crave-worthy burrito bowl and lightened it up with plump shrimp –without sacrificing flavor! Here we combine hearty black beans with fluffy rice, which is the base for this fully loaded bowl topped with taco-spiced shrimp and poblano pepper sauté. But to be honest, it's all about the toppings! Top your bowl tableside with crema, salsa, cheddar-jack cheese, and fresh cilantro.

What we send

- 15 oz can black beans
- 5 oz jasmine rice
- 1 poblano pepper
- 1 romaine heart
- ¼ oz fresh cilantro
- 10 oz pkg shrimp ²
- ¼ oz taco seasoning
- 2 (4 oz) salsa
- 2 (1 oz) sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- colander
- medium saucepan
- large 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 860kcal, Fat 31g, Carbs 100g, Protein 46g



1. Cook rice

Rinse and drain **black beans**.

In a medium saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then reduce heat to low. Cover and cook until rice is tender and water is absorbed, about 17 minutes.

Remove from heat, place black beans over rice, and keep covered until ready to serve.



4. Finish shrimp

Reduce skillet heat to medium-low, then add **taco seasoning**, **cilantro stems**, **half of the salsa**, and **¼ cup water**; simmer until saucy, about 1 minute.

Remove skillet from heat, add **½ teaspoon vinegar** and **a pinch of sugar**. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Halve **poblano pepper**, discard stem and seeds, then cut crosswise into ¼-inch wide strips. Halve **lettuce** lengthwise, then cut crosswise into thin ribbons; discard stem ends.

Pick **cilantro leaves** from stems; thinly slice stems, keeping leaves whole.



5. Make crema

In a small bowl, mix to combine **sour cream** and **1 tablespoon water**. Stir in **1 tablespoon water**, if needed to thin. Season crema to taste with **salt** and **pepper**.



3. Cook peppers & shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblanos** and cook, stirring occasionally, until crisp-tender, 4-6 minutes. Add shrimp and cook until just curled and pink, 2-3 minutes.



6. Finish & serve

Fluff **rice** and mix in **black beans**; season to taste with **salt** and **pepper**.

Divide **rice and beans** between bowls. Top with **shrimp**, **poblanos**, **cheese**, and **lettuce**. Dollop with **remaining salsa** and drizzle with **crema**. Garnish with **cilantro leaves** and **a few grinds of black pepper**. Enjoy!