

DINNERLY



Taco-Spiced Shrimp with Rice Pilaf & Fresh Tomato Salsa



30min



2 Servings

This is giving lightened-up-burrito-bowl vibes and we are here for it! The jasmine rice simmers with sliced bell peppers to get the peppers nice and tender. Taco seasoning-spiced shrimp and a fresh salsa of seasoned tomatoes and scallions round out this light but hearty dish. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 2 plum tomatoes
- 2 scallions
- ½ lb pkg shrimp¹
- 5 oz jasmine rice
- ¼ oz taco seasoning

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

TOOLS

- small saucepan
- large nonstick skillet

ALLERGENS

Shellfish (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 15g, Carbs 71g, Protein 26g



1. Prep peppers & garlic

Finely chop **2 teaspoons garlic**. Halve **pepper** lengthwise, discard stem and seeds, and cut into thin strips.

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **peppers** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until slightly softened, 2–3 minutes.



2. Cook rice

Add **rice** and **chopped garlic** to saucepan with **peppers**; cook, stirring, until rice is toasted, about 2 minutes. Stir in **1¼ cups water** and **½ teaspoon salt**. Bring to a boil, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



3. Make salsa

Cut **tomatoes** into ¼-inch pieces. Trim ends from **scallions**, then thinly slice. In a medium bowl, stir together **tomatoes**, **⅔ of the sliced scallions**, **1 teaspoon vinegar**, and **a pinch each of salt and pepper**.



4. Cook shrimp

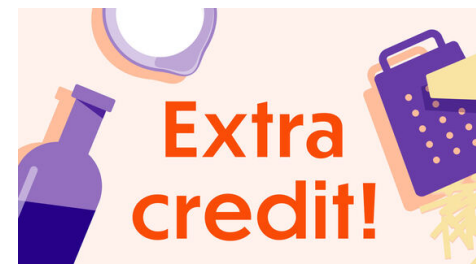
Rinse **shrimp**, then pat very dry; season all over with **salt** and **taco seasoning**.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add shrimp and cook, stirring occasionally, until shrimp are cooked through and golden brown, 3–4 minutes.



5. Serve

Serve **shrimp** with **rice pilaf** alongside and **salsa** spooned over top. Garnish with **remaining sliced scallions**. Enjoy!



6. Make it spicy!

Top this dish with a dash of your favorite hot sauce or some pickled jalapeños.