

MARLEY SPOON



Jamaican Jerk Shrimp

with Pineapple & Coconut Rice



30-40min



2 Servings

We found the perfect way to cure any winter blues—we're heading straight to sandy beaches. This tropical plate features spicy jerk shrimp with sweet pineapple and fluffy jasmine rice. No passport required.

What we send

- 2 scallions
- ¼ oz fresh thyme
- 1 serrano pepper
- 1 lime
- 10 oz pkg jumbo shrimp ²
- ¼ oz jerk seasoning ^{3,5}
- ¾ oz coconut milk powder ^{1,4}
- 5 oz jasmine rice
- 4 oz pineapple cup

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- microplane or grater
- small saucepan
- medium nonstick skillet

Allergens

Milk (1), Shellfish (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 19g, Carbs 74g, Protein 30g



1. Prep ingredients

Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Pick and finely chop **1 teaspoon thyme leaves**, discarding stems. Thinly slice **2 teaspoons Serrano pepper**. Finely grate zest from **half of the lime** into a medium bowl, then squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges.



4. Sauté pineapple

Cut **pineapple** into 1-inch pieces, if necessary. To bowl with **lime juice**, add **sliced peppers, scallion whites and light greens, 2 teaspoons oil**, and a **pinch of salt**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add pineapple and cook, stirring, until lightly browned in spots, 2-3 minutes. Transfer to bowl with lime juice; toss to combine.



2. Marinate shrimp

Rinse **shrimp**, then pat dry. (First thaw under cool running water, if necessary.) To bowl with **lime zest**, add **all of the jerk seasoning, chopped thyme leaves, and a pinch of sugar**; stir to combine. Add shrimp to bowl, and toss to coat. Set aside to marinate until step 5.



5. Cook shrimp

Let skillet cool for 2 minutes. Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp** and cook, stirring occasionally, until shrimp are cooked through, 2-3 minutes. Remove from heat and stir **3 tablespoons water**. Season to taste with **salt**.



3. Cook rice

In a small saucepan, combine **coconut milk powder, rice, 1¼ cups water**, and **¾ teaspoon salt**. Bring to a boil over high. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Keep covered until ready to serve.



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **shrimp and pineapple**, spooning any collected juice from pineapple and skillet over top. Sprinkle **scallion dark greens** on top and serve with **any lime wedges** on the side for squeezing over. Enjoy!