



20-Min: Ranchero Shrimp

with Black Beans & Cilantro-Lime Rice

 20-30min  2 Servings

We're big fans of BIG flavor, and just because you're short on time doesn't mean dinner has to fall short in the flavor department. For this speedy Tex-Mex meal, we combine quick-cooking shrimp with onions, fresh jalapeños, black beans, plum tomatoes, and dark chili powder. The result is a hearty, warming sauté that is perfect for spooning over fluffy rice. A squeeze of lime juice on top adds a delightful citrusy bite.

What we send

- 5 oz jasmine rice
- 1 red onion
- 1 jalapeño chile
- 2 plum tomatoes
- 15 oz can black beans
- 10 oz pkg shrimp ²
- ¼ oz chili powder
- ¼ oz fresh cilantro
- 1 lime
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- fine-mesh sieve
- 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 720kcal, Fat 16g, Carbs 102g, Protein 41g



1. Cook rice

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



4. Cook shrimp

To skillet with **onions**, add **tomatoes**, **shrimp**, **¼ cup water**, and **2 teaspoons chili powder**. Pour **beans** over top.

Reduce heat to medium-low, cover, and simmer until tomatoes are softened, and shrimp are cooked through, about 6 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, halve and thinly slice **half of the onion** (save rest for own use).

Halve **jalapeño**, discard stem and seeds, then finely chop half (or all, depending on heat preference).

Cut **tomatoes** into 1-inch pieces. Drain and rinse **black beans**.



5. Finish

Meanwhile, finely chop **cilantro leaves and stems**. Squeeze **half of the lime juice** into a small bowl; cut remaining lime into wedges.

Add **lime juice** and **half of the cilantro** to **rice**; fluff with a fork. Serve **rice** topped with **shrimp and beans**. Garnish bowls with **sour cream** and **remaining cilantro**, and serve with **lime wedges** on the side for squeezing over top.



3. Cook onions & prep shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions** and **chopped jalapeños**. Cook, stirring occasionally, until onions are softened and are beginning to brown in spots, about 5 minutes.

Rinse **shrimp**, then pat very dry.



6. Serve

Enjoy!