



Fast! Wild Shrimp Skillet

with Black Beans & Corn



ca. 20min



2 Servings

| This version of the recipe is customized with wild shrimp.

What we send

- 15 oz can black beans
- 1 yellow onion
- 1 plum tomato
- 2½ oz corn
- ¼ oz ground cumin
- 10 oz pkg wild caught shrimp ²
- 1 lime
- 1 oz sour cream ⁷
- ¼ oz fresh cilantro

What you need

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

Tools

- fine-mesh sieve or colander
- medium skillet

Cooking tip

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Allergens

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 520kcal, Fat 21g, Carbs 45g, Protein 41g



1. Prep ingredients

Rinse and drain **black beans**. Halve and thinly slice **all of the onion**; finely chop 1 tablespoon.

Cut **tomato** into ½-inch pieces. In a small bowl, combine tomatoes, chopped onions, **1 tablespoon oil**, **1 teaspoon vinegar**, and **a pinch each of salt and sugar**. Set aside until step 6.



4. Make lime crema

Meanwhile, squeeze **1 teaspoon lime juice** into a small bowl; cut remaining lime into wedges. Stir **sour cream** into lime juice; season to taste with **salt and pepper**.



2. Sauté beans & corn

Heat **1 tablespoon oil** in a medium skillet. Add **onions** and cook, stirring occasionally, until browned and softened, 5-7 minutes.

Add **corn** and cook until just browned, 2 minutes more. Add **beans**, **⅓ cup water**, **2 teaspoons cumin**, and **a pinch of sugar**. Season to taste with **salt and pepper** and bring to a simmer, scraping up bits from the bottom of the skillet.



5. Chop cilantro & finish

Coarsely chop **cilantro leaves and stems**. Top skillet with **marinated tomatoes**, **a drizzle of lime crema**, and **cilantro**. Serve with **extra lime wedges** alongside.



3. Broil shrimp

Preheat broiler with a rack in the upper third.

Pat **shrimp** very dry and season all over with **salt and pepper**. To skillet with **vegetables**, add shrimp in an even layer on top. Transfer to upper oven rack and broil until shrimp are cooked through, 3-5 minutes (watch carefully as broilers vary).



6. Serve

Enjoy!