



## Fast! Ranchero Shrimp & Brown Rice

with Black Beans



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

- 1 yellow onion
- 1 jalapeño chile
- 1 plum tomato
- 15 oz can black beans
- 10 oz pkg shrimp <sup>2</sup>
- ¼ oz chili powder
- ¼ oz fresh cilantro
- 1 lime
- 5 oz quick-cooking brown rice

### What you need

- kosher salt & ground pepper
- neutral oil

### Tools

- small saucepan
- fine-mesh sieve
- medium skillet

### Allergens

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

### Nutrition per serving

Calories 630kcal, Fat 12g, Carbs 93g, Protein 39g



#### 1. Cook brown rice

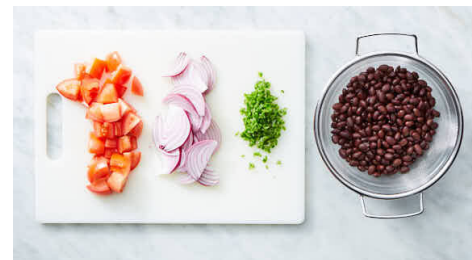
Bring a small saucepan of **salted water** to a boil. Add **rice** and boil (like pasta), stirring occasionally, until just tender, about 22 minutes. Drain rice in a fine-mesh sieve.



#### 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**.

Meanwhile, finely chop **cilantro leaves and stems**.



#### 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. Prep lime & finish

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 to combine. Spoon **rice** into bowls and top with **shrimp and beans**. Garnish with **remaining cilantro** and serve with **lime wedges**.



#### 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!