

DINNERLY



Louisiana-Style Shrimp with Bell Peppers & Steamed Rice



20-30min



2 Servings

Our geaux-to dish these days? Fluffy steamed rice bel-eaux spiced shrimp tossed with scallions and rich tomato sauce. If it doesn't already sh-eaux, we're really committed to this Louisiana theme. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 green bell pepper
- 2 scallions
- ½ lb pkg shrimp ^{2,17}
- ¼ oz seafood seasoning
- 8 oz tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Shellfish (2), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 15g, Carbs 76g, Protein 27g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **¾ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Meanwhile, halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

Finely chop **1 teaspoon garlic**.

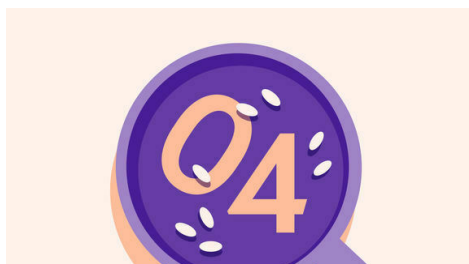
Trim **scallions** and thinly slice on an angle, keeping dark greens separate.



3. Sauté shrimp

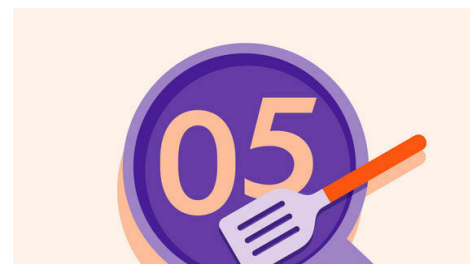
Rinse **shrimp** and pat very dry.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and **½ teaspoon seafood seasoning**. Cook, stirring, until pink and cooked through, about 2 minutes. Transfer to a plate.



4. Sauté peppers

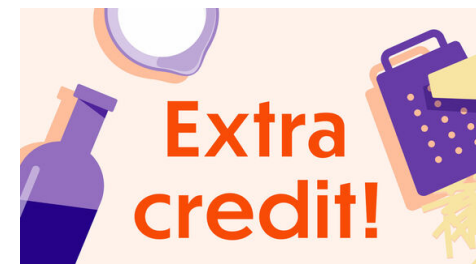
Heat **1 tablespoon oil** in same skillet over medium-high. Add **scallion whites and light greens** and **peppers**. Cook, stirring, until fragrant, about 1 minute. Add **1 tablespoon water**; cover and cook until veggies are charred and slightly softened, 1–2 minutes. Add **garlic** and **1 teaspoon seafood seasoning**; cook until fragrant, 1 minute.



5. Finish & serve

Stir in **tomato sauce** and **⅔ cup water**. Reduce heat to medium; cook, stirring, until thickened and **peppers** are tender, 4–5 minutes. Add **shrimp** and cook, stirring, until heated through, about 1 minute. Fluff **rice** with a fork and stir in **remaining scallions**; season to taste with **pepper**.

Serve **scallion rice** topped with **shrimp, peppers, and sauce**. Enjoy!



6. Spice it up!

When we think of Louisiana, we think HOT. And we're not just talking about the weather. Make this a true Creole dish with some heat from chopped chile pepper, your favorite hot sauce, or crushed red pepper.