



## Rajas con Crema with Shrimp & Charred Corn

Marley Spoon x Shucked



30-40min



2 Servings

Let's take a minute and talk about how much we love corn. Charred, popped, on the cob, off the cob, buttered, grilled, grits, masa—you name it, we love it. Like in this rajas con crema bowl with charred corn, any way you slice it, dice it, cook it, pop it, or shuck it, corn has our heart. And since we know you love it too, go see the musical Comedy Shucked on Broadway.



## What we send

- 5 oz jasmine rice
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 yellow onion
- 4 poblano peppers
- 5 oz corn
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream <sup>7</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 10 oz pkg shrimp <sup>2</sup>
- 1 lime

## What you need

- kosher salt & ground pepper
- sugar
- neutral oil

## Tools

- small saucepan
- medium heavy skillet (preferably cast-iron)
- medium nonstick 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 780kcal, Fat 26g, Carbs 97g, 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. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



### 4. Cook poblanos & onions

Add **1½ tablespoons oil** to same skillet still over medium-high. Add **sliced onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened and charred in spots, about 10 minutes.

Reduce heat to low. Add **Tex-Mex spice**, **sour cream**, and **¼ cup water**; stir until smooth and creamy. Off heat, stir in **cheese**. Season to taste.



### 2. Prep ingredients

Cut **tomato** into ½-inch pieces. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **onion** and thinly slice; finely chop 2 tablespoons. Halve **peppers**, discard stems and seeds, then thinly slice.

In a small bowl, combine **tomatoes**, **chopped onions**, **cilantro stems**, and a **pinch each of sugar, salt and pepper**. Set aside to marinate.



### 5. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium nonstick skillet over high. Add shrimp and cook until just curled and pink, 2-3 minutes.



### 3. Char corn

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



### 6. Finish & serve

Cut **lime** into wedges.

Serve **rajas con crema** over **rice** with **shrimp**, **corn**, **marinated tomatoes**, and **lime wedges** alongside. Garnish with **cilantro leaves**. Enjoy!