

MARLEY SPOON



Jerk Shrimp Rice Bowl

with Pineapple Black Bean Salsa



ca. 20min



2 Servings

Buckle up your taste buds for a trip to the Caribbean with this fresh and flavorful rice bowl! We toss quick-cooking shrimp in our sweet and smoky jerk seasoning before browning them with sliced onions and pineapple juice. A zesty black bean and pineapple salsa complements the tender shrimp, resting over fluffy coconut rice.

What we send

- 5 oz basmati rice
- ¾ oz coconut milk powder^{7,15}
- 15 oz can black beans
- 4 oz pineapple cup
- 1 red onion
- 1 lime
- 10 oz pkg shrimp²
- ¼ oz jerk seasoning^{1,6}
- ½ oz honey
- ¼ oz fresh cilantro

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- fine-mesh sieve or colander
- medium skillet

Cooking tip

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Allergens

Wheat (1), Shellfish (2), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 11g, Carbs 98g, Protein 35g



1. Cook coconut rice

In a small saucepan, combine **rice**, **coconut milk powder**, **1¼ cups water**, **1 teaspoon sugar**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Make black bean salsa

While **shrimp** is cooking, stir together **black beans**, **honey**, **pineapple chunks**, **remaining onions**, and **juice from 2 lime wedges** in a bowl. Season to taste with **salt** and **pepper**.

Add **pineapple juice** to skillet with **shrimp and onions** and cook, stirring, until almost fully reduced. Remove from heat and season to taste with **salt** and **pepper**.



2. Prep ingredients

Drain and rinse **half of the black beans** (save rest for own use). Drain **pineapple**, reserving **juice**. Halve and thinly slice **all of the onion**. Cut **lime** into 8 wedges.

Rinse **shrimp**, pat very dry, and season all over with **salt**, **pepper**, and **jerk seasoning**.



5. Finish

Fluff **rice** and divide between bowls. Add **jerk shrimp** and **black bean salsa**, garnish with **cilantro sprigs**, and serve with **lime wedges**.



3. Cook onions & shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **half of the onions** and cook, stirring occasionally, until softened and starting to brown, 4-5 minutes. Add **shrimp** in an even layer; cook, without stirring, until shrimp are just curled, 2-3 minutes. Stir and continue to cook until shrimp is pink and onions are browned in spots, 1-2 minutes.



6. Serve

Enjoy!