

DINNERLY



Blackened Shrimp with Tomato Rice



30min



2 Servings

Hey Dinnerlyheads, we've got a good one for you. We're giving sweet, plump shrimp the Cajun treatment. The only thing that could make this blackened shrimp even better is a side of juicy tomato rice and some garlicky aioli to top it all off. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 plum tomato
- 2 oz mayonnaise ^{1,2}
- 5 oz jasmine rice
- ½ lb pkg shrimp ³
- ¼ oz Cajun seasoning

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

Egg (1), Soy (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 34g, Carbs 65g, Protein 25g



1. Prep ingredients

Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**. Cut **tomato** into ½-inch pieces.

In a small bowl, whisk to combine **mayo** and **chopped garlic**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



4. Finish & serve

Fluff **rice** with a fork and stir in **tomatoes**. Season to taste with **salt** and **pepper**.

Serve **blackened shrimp** with **tomato rice** alongside and **aioli** dolloped over top. Garnish with **sliced scallion dark greens**. Enjoy!



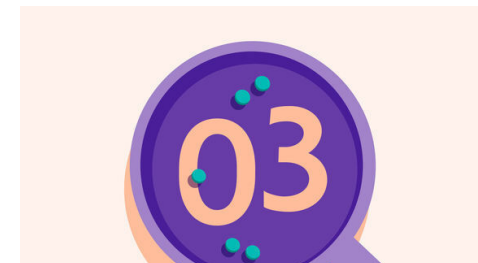
2. Cook rice

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **scallion whites and light greens**; cook until fragrant, about 1 minute. Add **rice**; cook, stirring, until toasted, 2–3 minutes. Stir in **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and simmer until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm off heat.



5. ...

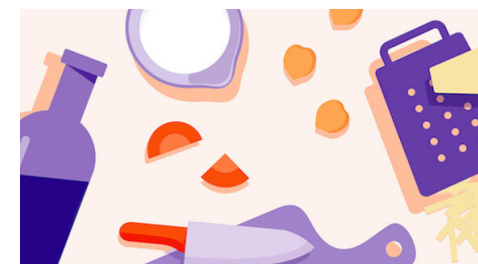
What were you expecting, more steps?



3. SHRIMP VARIATION

Rinse **shrimp**, then pat very dry. Season all over with **Cajun seasoning** (use less depending on heat preference) and **salt**.

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!