



## Jerk Shrimp, Black Beans & Rice with Mango Salsa

 30min  2 Servings

We take beans and rice to a new level in this hearty meal. The trick? We don't skimp on the spices! We use our lively jerk seasoning blend, which combines warming heat with dried herbs like thyme, to season protein-packed black beans along with green bell peppers, onions, and fresh oregano. Homemade fresh mango salsa with cilantro adds a sweet, cooling element to the saucy beans and jasmine rice. No boring bites here!



## What we send

- 5 oz jasmine rice
- garlic
- 1 red onion
- 1 green bell pepper
- 1 orange
- 10 oz pkg shrimp <sup>2</sup>
- ¼ oz jerk seasoning <sup>1,6</sup>
- 15 oz can black beans
- ¼ oz fresh oregano
- 1 mango
- ¼ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- small saucepan
- microplane or grater
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 830kcal, Fat 10g, Carbs 143g, Protein 45g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 1. Cook rice & shrimp

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered, off heat.

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



### 4. Cook beans

Add **beans and their liquid, orange juice**, and **a sprig of oregano** to skillet with **aromatics**. Bring to a simmer, then reduce heat to medium-low. Simmer, stirring often to prevent beans from sticking, until thickened, about 10 minutes. Coarsely mash some of the beans with a spoon if a thicker texture is desired. Discard oregano sprig. Season to taste with **salt** and **pepper**.



### 2. Prep ingredients

Transfer **shrimp** to a plate. Wipe out skillet. Finely chop **2 teaspoons garlic**. Finely chop **onion**. Halve **pepper**, discard stem and seeds, then finely chop. Finely grate **all of the orange zest** into a medium bowl; stir in 2 tablespoons each of the onions and peppers and reserve for step 5. Squeeze **all of the orange juice** into a small bowl; set juice aside until step 4.



### 5. Make mango salsa

Meanwhile, cut skin from **mango**, then carefully cut fruit from pit. Discard pit and cut fruit into ½-inch pieces. Coarsely chop **cilantro leaves and stems**. To bowl with **reserved peppers, onions, and orange zest**, add mango and half of the chopped cilantro; stir to combine. Season to taste with **salt** and **pepper**.



### 3. Cook aromatics

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining onions and peppers** and **a pinch each of salt and pepper**. Cook, stirring, until onions are softened and lightly browned, about 5 minutes. Stir in **all of the jerk seasoning** and **garlic**; cook, stirring, until fragrant, about 1 minute.



### 6. Serve

Fluff **rice** with a fork. Serve **rice** topped with **black beans** and **shrimp**. Garnish with **mango salsa** and **remaining cilantro**. Enjoy!