

DINNERLY



Shrimp Creole with Green Pepper Relish & Jasmine Rice



30-40min



2 Servings

Well I declare! You're in for a real Southern treat. Louisiana-style shrimp creole is a dish we'd like to cozy up with on the couch every night (especially when we don't feel like making the trip down to Bourbon Street). Spooned over a bed of fluffy jasmine rice—it's shrimplly the best. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 green bell pepper
- ¼ oz Cajun seasoning
- 8 oz tomato sauce
- 1½ oz Worcestershire sauce²
- ½ lb pkg shrimp³

WHAT YOU NEED

- white wine vinegar (or apple cider vinegar)
- sugar
- butter¹
- all-purpose flour (or gluten-free alternative)
- kosher salt & ground pepper

TOOLS

- small saucepan
- medium saucepan

ALLERGENS

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

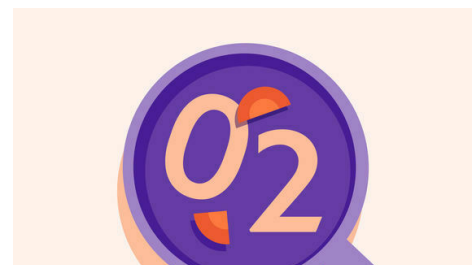
NUTRITION PER SERVING

Calories 620kcal, Fat 12g, Carbs 97g, Protein 29g



1. Cook rice

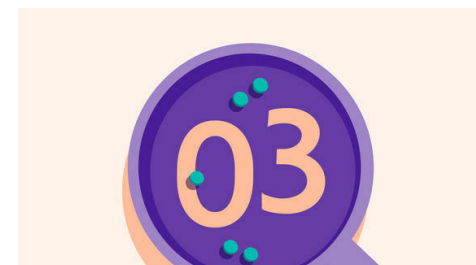
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Make green pepper relish

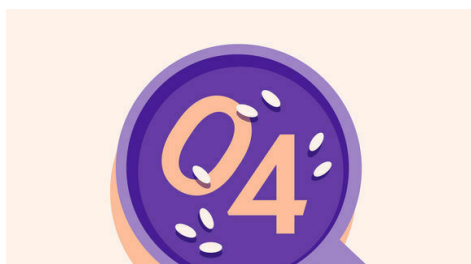
Finely chop **onion**. Halve **pepper**, discard stem and seeds, then finely chop. In a small heatproof bowl, combine **¼ cup each of the chopped onion and pepper**.

In a medium saucepan, add **¼ cup each of vinegar and water** and **1 teaspoon each of salt and sugar**; bring to a boil. Pour over onion-pepper mixture until just covered. Chill in fridge until ready to serve. Wipe out saucepan.



3. Start sauce

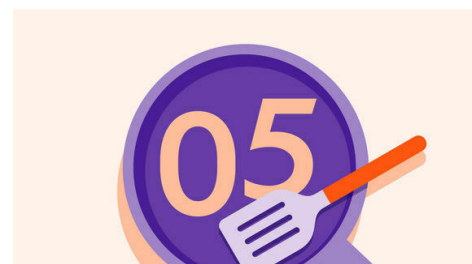
In same saucepan, combine **2 tablespoons each of butter and flour** over medium heat, stirring constantly, until flour is golden-brown, 3–5 minutes. Add **remaining onions, peppers, and a pinch of salt**. Cook, stirring often, until softened and starting to brown, 5–6 minutes. Stir in **half of the Cajun seasoning**; cook until fragrant, about 30 seconds.



4. Simmer sauce, prep shrimp

To saucepan with **veggies**, add **tomato sauce, 1 tablespoon Worcestershire sauce, ½ cup water, 1 teaspoon vinegar**, and **½ teaspoon sugar**. Bring to a boil; simmer over medium heat until lightly thickened, about 5 minutes.

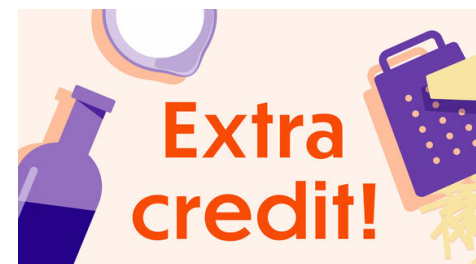
Meanwhile, rinse **shrimp** and pat very dry; season with **salt and pepper**.



5. Cook shrimp & serve

To saucepan with **sauce**, stir in **shrimp**; cook, stirring occasionally, until opaque and just cooked through, 2–3 minutes. Remove from heat; season to taste with **salt and pepper**.

Serve **shrimp creole** over **rice** with **green pepper relish** spooned over top. Enjoy!



6. Spice it up!

A few shakes of your favorite hot sauce will take this dish to another level.