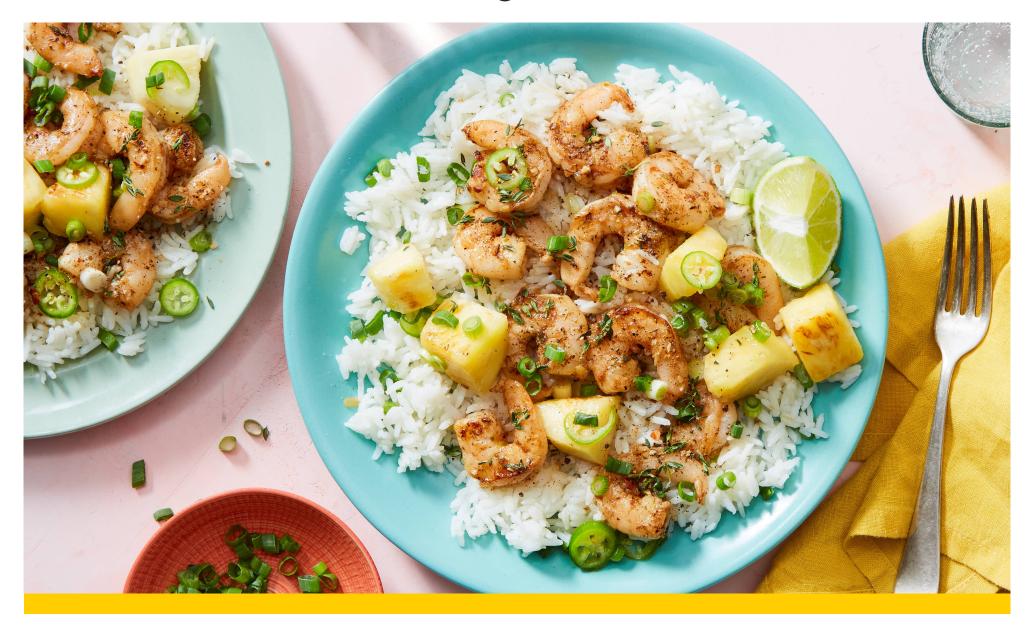
MARLEY SPOON



Jamaican Jerk Shrimp

with Pineapple & Coconut Rice

We found the perfect way to cure any winter blues-we're heading straight to sandy beaches. This tropical plate features spicy jerk shrimp with sweet pineapple and fluffy jasmine rice. No passport required.





What we send

- 2 scallions
- ¼ oz fresh thyme
- 1 serrano pepper
- 1 lime
- 10 oz pkg shrimp ²
- ¼ oz jerk seasoning ^{3,5}
- 3/4 oz coconut milk powder 1,4
- 5 oz jasmine rice
- 4 oz pineapple cup

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- microplane or grater
- small saucepan
- medium nonstick skillet

Allergens

Milk (1), Shellfish (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 19g, Carbs 74g, Protein 30g



1. Prep ingredients

Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Pick and finely chop **1 teaspoon thyme leaves**, discarding stems. Thinly slice **2 teaspoons Serrano pepper**. Finely grate zest from **half of the lime** into a medium bowl, then squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges.



2. Marinate shrimp

Rinse **shrimp**, then pat dry. (First thaw under cool running water, if necessary.) To bowl with **lime zest**, add **all of the jerk seasoning**, **chopped thyme leaves**, and **a pinch of sugar**; stir to combine. Add shrimp to bowl, and toss to coat. Set aside to marinate until step 5.



3. Cook rice

In a small saucepan, combine **coconut** milk powder, rice, 1¼ cups water, and ¾ teaspoon salt Bring to a boil over high. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Sauté pineapple

Cut pineapple into 1-inch pieces, if necessary. To bowl with lime juice, add sliced peppers, scallion whites and light greens, 2 teaspoons oil, and a pinch of salt. Heat 2 teaspoons oil in a medium nonstick skillet over mediumhigh. Add pineapple and cook, stirring, until lightly browned in spots, 2-3 minutes. Transfer to bowl with lime juice; toss to combine.



5. Cook shrimp

Let skillet cool for 2 minutes. Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp** and cook, stirring occasionally, until shrimp are cooked through, 2–3 minutes. Remove from heat and stir **3 tablespoons water**. Season to taste with **salt**.



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **shrimp** and **pineapple**, spooning any collected juice from pineapple and skillet over top. Sprinkle **scallion dark greens** on top and serve with **any lime wedges** on the side for squeezing over. Enjoy!