



## Seared Shrimp & Rajas con Crema Bowl

with Charred Corn & Marinated Tomatoes



30-40min



2 Servings

Rajas con crema, aka roasted poblano peppers in cream sauce, is what we would call a dream dish. In our version, we cook the poblanos and onions in sour cream and shredded cheese to achieve that creamy sauce, and we serve it up with seared shrimp, charred corn and marinated tomatoes for bright pops of color and flavor. Don't worry about any leftover sauce—fluffy jasmine rice will soak it right up!



## What we send

- 5 oz jasmine rice
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 yellow onion
- 4 poblano peppers
- 5 oz corn
- 10 oz pkg shrimp <sup>2</sup>
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream <sup>1</sup>
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 1 lime

## What you need

- kosher salt & ground pepper
- sugar
- neutral oil

## Tools

- small saucepan
- medium heavy skillet (preferably cast-iron)

### Allergens

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

### Nutrition per serving

Calories 780kcal, Fat 26g, Carbs 97g, Protein 41g



### 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. Prep ingredients

Cut **tomato** into ½-inch pieces. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **onion** and thinly slice; finely chop 2 tablespoons. Halve **peppers**, discard stems and seeds, then thinly slice.

In a small bowl, combine **tomatoes**, **chopped onions**, **cilantro stems**, and a **pinch each of sugar, salt and pepper**. Set aside to marinate.



### 3. Char corn

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



### 4. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over high. Add shrimp and cook until just curled and pink, 2-3 minutes. Transfer to plate with **corn**. Wipe out skillet.



### 5. Cook poblanos & onions

Add **1½ tablespoons oil** to same skillet still over medium-high. Add **sliced onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened and charred in spots, about 10 minutes.

Reduce heat to low. Add **Tex-Mex spice**, **sour cream**, and **¼ cup water**; stir until smooth and creamy. Off heat, stir in **cheese**. Season to taste.



### 6. Finish & serve

Cut **lime** into wedges.

Serve **rajas con crema** and **shrimp** over **rice** with **corn**, **marinated tomatoes**, and **lime wedges** alongside. Garnish with **cilantro leaves**. Enjoy!