

# MARLEY SPOON



## Shrimp Taco Bowl

with Crispy Tortilla Strips



20-30min



2 Servings

Rolling limes helps to get the juices flowing! Place a lime on a work surface, then gently roll using the palm of your hand. This simple motion breaks some of the membranes inside the fruit, making it easier to squeeze every drop of juice from the wedges.



## What we send

- garlic (use 2 large cloves)
- 5 oz jasmine rice
- 1 bell pepper
- 1 medium red onion
- 10 oz pkg wild US Gulf shrimp <sup>2</sup>
- taco seasoning (use 2¼ tsp)
- 6 (6-inch) corn tortillas (use 4)
- 2 oz sour cream <sup>7</sup>
- 1 lime
- ¼ oz fresh cilantro

## What you need

- olive oil
- kosher salt & pepper

## Tools

- small saucepan
- rimmed baking sheet
- medium skillet

## Allergens

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 26g, Carbs 96g, Protein 29g



### 1. Cook rice

Peel and finely chop **2 teaspoons garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon of the garlic**. Cook until rice is lightly toasted, 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Remove from heat and keep covered until step 6.



### 4. Cook vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions, peppers, and a pinch each of salt and pepper**. Cook, stirring occasionally, until vegetables are tender and slightly browned, 6-7 minutes (reduce heat to medium if browning too quickly). Season to taste with **salt and pepper**. Transfer vegetables to a bowl and cover to keep warm.



### 2. Prep ingredients

Meanwhile, preheat oven to 400°F with a rack in the center. Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Halve, peel, and cut **all of the onion** into 1-inch pieces. Pat **shrimp** dry, then transfer to a medium bowl. Add **2¼ teaspoons of the taco seasoning** and **1 tablespoon oil**; toss to coat. Set aside to marinate at room temperature until step 5.



### 5. Cook shrimp

Immediately, add **shrimp** and **1 tablespoon oil** to same skillet over medium-high. Cook, stirring occasionally, until shrimp are cooked through and golden-brown, 3-4 minutes. Stir in **remaining garlic** and cook, 30 seconds more. Add **2 tablespoons water** and stir, scraping up any browned bits from the bottom of skillet. Season shrimp to taste with **salt and pepper**.



### 3. Bake tortillas strips

Generously brush **4 of the tortillas** with **oil** (save rest for own use); season with **salt and pepper**. Cut into ¼-inch wide strips and place on a rimmed baking sheet in a single layer. Bake on center oven rack, tossing halfway through, until golden-brown and crisp, 8-10 minutes. Remove from oven and sprinkle with **salt**.



### 6. Finish & serve

In a small bowl, thin **all of the sour cream** by stirring in **1 teaspoon water** as needed; season with **salt and pepper**. Cut **lime** into wedges. Finely chop **cilantro leaves and stems**. Fluff **rice**; stir in **half of the cilantro**. Serve **rice** topped with **veggies, shrimp, tortillas strips, sour cream, remaining cilantro, and a squeeze of lime**. Enjoy!