

DINNERLY



Shrimp Fajita Bowl with Rice & Sour Cream



20-30min



2 Servings

Our hobbies include long scrolls on our phone, drooling over food, and frequent trips to the fridge. But sometimes we like to spice things up: enter this sizzling fajita bowl. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- garlic
- 1 bell pepper
- 1 medium onion
- 8 oz pkg shrimp ^{2,17}
- taco seasoning (use 1 tsp)
- 2 pkts sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 18g, Carbs 77g, Proteins 28g



1. Cook rice

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



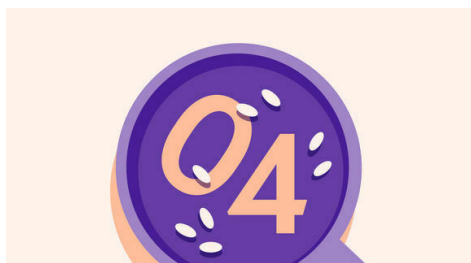
2. Prep ingredients

Finely chop **1 teaspoon garlic**. Quarter **pepper** lengthwise, remove stem and seeds, then thinly slice each quarter crosswise. Quarter **onion** through the root end, then thinly slice each quarter crosswise.



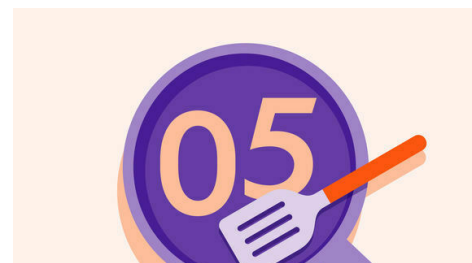
3. Marinate shrimp

In a medium bowl, combine **shrimp**, **chopped garlic**, **1 teaspoon taco seasoning**, **2 teaspoons oil**, and a **pinch each of salt and pepper**.



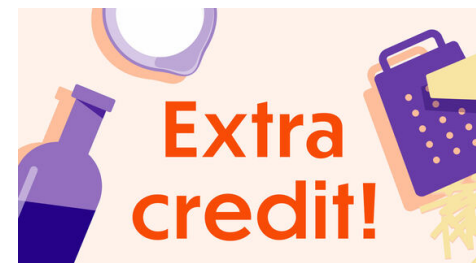
4. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and **onions** to skillet; season with **salt** and **pepper**. Cook, stirring occasionally, until tender and browned in spots, 6–8 minutes. (Reduce heat to medium if skillet is browning too fast.) Stir in **¼ cup water**. Push veggies to one side of the skillet.



5. Cook shrimp & serve

Add **shrimp and marinade** to empty side of skillet. Cook, stirring, until shrimp are pink and cooked through, about 3 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Serve **shrimp and veggies** over **rice**. Garnish with **sour cream**. Enjoy!



6. Make it extra!

Top this bowl off with a dollop of creamy guacamole or salsa.