



Saucy & Spicy Shrimp

with Green Bean Rice Pilaf



20-30min



2 Servings

A riff on the popular Mexican dish Camarones al Diablo—tender shrimp, gently cooked in a spicy red chile sauce. Our version packs all the punch without masking the sweetness of wild US Gulf shrimp. The shrimp are sautéed with garlic, tomato paste, and an aromatic spice blend, creating a vibrant red super saucy coating. Served with fresh cilantro, scallion studded rice and tender green beans. Co...

What we send

- garlic
- Tam-pico de gallo
- cilantro
- green beans
- scallions
- basmati rice
- tomato paste

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 510.0kcal, Fat 139.0g, Proteins 28.0g, Carbs 68.0g



1. Prep ingredients

Peel and finely chop **2 large garlic cloves**. Pick **cilantro leaves** from **stems**. Finely chop stems and keep leaves whole. Trim stem ends from **green beans** and cut crosswise into ½-inch pieces. Trim ends from **scallions** and thinly slice.



4. Cook rice pilaf

Heat **1 teaspoon oil** in same saucepan over medium-high. Add **rice** and **scallions**, and cook until rice is toasted, about 2 minutes. Add **1 ¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover, reduce heat to low and cook, about 12 minutes. Add **green beans** to saucepan, cover and continue to cook until rice and green beans are tender, about 5 minutes.



2. Marinate shrimp

In a medium bowl, combine **shrimp**, **all of the spice blend** (or start with ½ teaspoon depending on heat preference), **chopped garlic**, **cilantro stems**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Stir to coat and allow to marinate until step 5.



5. Cook shrimp

Meanwhile, heat a medium skillet over high. Add **shrimp** and cook, stirring, until shrimp are cooked through, about 2 minutes.



3. Cook green beans

Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **green beans** and **¼ teaspoon salt** and cook until crisp-tender and browned in spots, about 3 minutes. Transfer to a bowl and set aside.



6. Finish & serve

Add **½ cup water** and **2 tablespoons tomato paste** (save rest for own use) to skillet and simmer rapidly over high, stirring, until thickened, about 2 minutes. Remove from heat, stir in **½ of the cilantro leaves**, and season to taste with **salt** and **pepper**. Fluff **rice** with fork. Serve **rice** topped with **saucy shrimp** and garnish with **remaining cilantro leaves**. Enjoy!