



In your box

- 5.4 fl. oz. Coconut Milk
- 1 Shallot
- 1 Jalapeño Pepper
- ¾ cup Jasmine Rice
- 1 Ripe Plantain with Black Spots
- 15 ½ oz. Black Beans
- 1 Lime
- 1 Roma Tomato
- ¼ oz. Cilantro
- 2 oz. Corn Kernels

CONTAINS tree nuts (coconuts)



Coconut Jasmine Rice Bowl

with fried plantains and corn pico de gallo

NUTRITION per serving—Calories: 696, Carbohydrates: 103g, Fat: 26g, Protein: 15g, Sodium: 1343mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
7 days

Difficulty Level ● ● ○
Intermediate

Spice Level ● ○ ○ ○
Mild

🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, Large Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Shake **coconut milk** well before opening can.
- Ingredient(s) used more than once: **shallot**, **jalapeño**



1

Cook the Coconut Rice

- If needed, stir **coconut milk** to recombine.
- Bring a medium pot with **rice**, coconut milk, $\frac{3}{4}$ cup **water**, and $\frac{1}{2}$ tsp. **salt** to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender, 15-18 minutes.
- Let rest 5 minutes, fluff grains with a fork, and keep warm.
- *Some coconut fat may rise near surface of rice; stir gently to reincorporate for creamy rice.*
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim ends off **plantain** and cut a slit down its length. Push your thumbs between skin and flesh of plantain and peel skin away. Halve plantain lengthwise, then cut into $\frac{1}{2}$ " slices on an angle.
- Peel **shallot** and finely dice.
- Drain **black beans**.
- Halve **lime**. Quarter one half and juice remaining half.
- Core **tomato** and cut into $\frac{1}{4}$ " dice.
- Cut 4-6 thin rounds of **jalapeño** for garnish. Stem, seed, remove ribs, and mince remaining jalapeño. *Retain seeds if you prefer more spice. Be sure to wash hands, utensils, and cutting board after working with jalapeño.*
- Mince **cilantro**, leaves and stems.



3

Cook the Corn and Plantains

- Line a plate with a paper towel.
- Place a large non-stick pan over high heat. Add $\frac{1}{2}$ tsp. **olive oil** and **corn** to hot pan. Stir occasionally until corn has lightly browned, 2-3 minutes.
- Transfer to a mixing bowl to cool. Wipe pan clean and return to medium heat.
- Add 1 Tbsp. **olive oil** and **plantains** to hot pan. *Make sure plantains are flat side down.* Cook until golden brown, 2-3 minutes per side.
- Remove to towel-lined plate. Wipe pan clean and reserve.



4

Cook the Black Beans

- Return pan used to cook plantains to medium-high heat.
- Add $\frac{1}{2}$ tsp. **olive oil** and half the **shallot** (reserve remaining for corn pico de gallo) to hot pan. Stir occasionally until tender, 1-2 minutes.
- Add **black beans** and $\frac{1}{4}$ cup **water**. Bring to a boil and allow liquid to reduce by half, 2-4 minutes.
- Remove from burner.



5

Make the Corn Pico de Gallo

- In bowl with **corn**, stir together 2 tsp. **lime juice**, **tomato**, **minced jalapeño** (to taste), remaining **shallot** (to taste), **cilantro**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, garnishing with **lime quarters** and **jalapeño rounds** (to taste). Bon appétit!