



In your box

- 5.4 fl. oz. Coconut Milk
- 1 Shallot
- 1 Jalapeño Pepper
- ¾ cup Jasmine Rice
- 5 oz. Corn Kernels
- 8 oz. Sliced Plantains
- 15 ½ oz. Black Beans
- 1 Roma Tomato
- 1 Lime
- ¼ oz. Cilantro



Coconut Jasmine Rice Bowl

with fried plantains and corn pico de gallo

*NUTRITION per serving—Calories: 996, Carbohydrates: 164g, Fat: 28g, Protein: 23g, Sodium: 1307mg.
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

① 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

- Separation is natural for coconut milk; add entire contents to pot.
- 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.
- Remove from burner and set aside covered. *Some coconut fat may rise near the surface of rice; stir gently to reincorporate for creamy rice.*
- While rice cooks, prepare ingredients.



2 Prepare the Ingredients

- Pat **plantains** dry and slice into $\frac{1}{2}$ " fries.
- Peel **shallot** and finely dice.
- Drain **black beans**.
- Core **tomato** and cut into $\frac{1}{4}$ " dice.
- Halve **lime**. Cut one half into wedges and juice remaining half.
- Coarsely chop **cilantro** (no need to stem).
- Cut 4-6 thin rounds of **jalapeño** for garnish. Stem, seed, remove ribs, and mince remaining jalapeño. *Retain seeds for more spice. Wash hands after working with jalapeño.*



3 Cook the Corn and Plantains

- Line a plate with a paper towel.
- Place a large non-stick pan over high heat. Add 1 tsp. **olive oil** and **corn** to hot pan. Stir occasionally until lightly browned, 2-3 minutes.
- Transfer corn to a mixing bowl. Wipe pan clean and return to medium heat.
- Add 1 tsp. **olive oil** and **plantains** to hot pan. Cook until golden brown, 2-3 minutes per side.
- Remove plantains 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 1 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**, $\frac{1}{4}$ cup **water**, and a pinch of **salt**. Bring to a boil and cook until liquid is reduced by half, 2-4 minutes.
- Remove from burner.



5 Make Corn Pico de Gallo and Finish Dish

- To bowl with **corn**, add **tomato**, 2 tsp. **lime juice**, **minced jalapeño** (to taste), remaining **shallot** (to taste), **cilantro**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Stir to combine.
- Plate dish as pictured on front of card, topping **rice** with **black beans**, **plantains**, and corn pico de gallo. Garnish with **jalapeño rounds** (to taste) and squeeze **lime wedges** over to taste. Bon appétit!