



In your box

8 oz. Black Beans
¾ cup Jasmine Rice
1 Tbsp. Cornstarch
4 Garlic Cloves
1 Lime
8 oz. Sliced Plantains
¼ oz. Cilantro
2 tsp. Mirepoix Base

Customize It Options

8 oz. Shrimp
16 oz. Jumbo Shrimp
16 oz. Shrimp—Double Portion
8 oz. Scallops

*Contains: shellfish (scallops, shrimp)

You will need

Olive Oil, Salt

Wire-Mesh Strainer, Medium Pot,
Medium Non-Stick Pan, Mixing Bowl



Mojo Shrimp and Plantain Rice Bowl

with black beans and cilantro

NUTRITION per serving—Calories: 849, Carbohydrates: 131g, Fat: 17g, Protein: 29g, Sodium: 1277mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

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

- ☐ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using 16 oz. **shrimp**, follow same instructions, working in batches if necessary, cooking until shrimp reaches minimum internal temperature.
- If using **jumbo shrimp**, follow same instructions as shrimp in Steps 2 and 4, cooking undisturbed until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **scallops**, follow same instructions as shrimp in Steps 2 and 4, cooking until scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Rice

- Bring a medium pot with **rice**, 1½ cups **water**, and a pinch of **salt** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Drain **black beans** in a wire-mesh strainer. Stir beans into cooked rice until warmed through, 2-3 minutes.
- Remove from burner. Cover and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Cut **plantains** into ½" dice. If frozen, thaw plantains in refrigerator.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Mince **garlic**.
- In a mixing bowl, combine ¼ cup **water**, **mirepoix base**, and **cornstarch**. Set aside.
- Pat **shrimp** dry.



3

Cook the Plantains

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **plantains** to hot pan and stir occasionally until browned, 2-3 minutes.
- Remove plantains to a plate. Reserve pan; no need to wipe clean.



4

Cook the Shrimp

- Return pan used to cook plantains to medium-high heat and add 1 Tbsp. **olive oil**.
- Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove shrimp to a plate. Keep pan over medium-high heat.



5

Make Sauce and Finish Dish

- Add **garlic** to hot pan and stir constantly until aromatic, 30-60 seconds.
- Stir **cornstarch-water mixture** to recombine, then add to pan. Bring to a simmer.
- Once simmering, remove from burner. Stir in 2 tsp. **lime juice**, **shrimp**, and a pinch of **salt**.
- Plate dish as pictured on front of card, topping **rice and beans** with shrimp, sauce, and **plantains**, and garnishing with **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!