

We're creating two elevated toppings for this Mexican-style shrimp bowl: fresh, juicy nectarine is dressed with a tomatillo-poblano sauce to make a vibrant salsa, while a dollop of guacamole gets a touch of richness from fromage blanc.

Ingredients



1 ½ lbs Tail-Off Shrimp*

1 cup Jasmine Rice

1 15.5-oz can Black Beans

2 Nectarines

1 Red Onion

🥾 2 Poblano Peppers

- 6 ½ cup Guacamole
- 1/3 cup Tomatillo-Poblano Sauce
- 2 Tbsps Grated Cotija Cheese
- 2 Tbsps Fromage Blanc
- 1 Tbsp Mexican Spice Blend**

*peeled & deveined

^{**}Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



Wellness at Blue Apron

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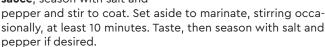
600 CALORIES OR LESS

Cook the rice & beans

- Drain and rinse the beans.
- In a medium pot, combine the rice, drained beans, half the spice blend, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 18 to 20 minutes, or until the rice is tender.
- Turn off the heat and fluff with a fork.

2 Prepare the ingredients & make the nectarine salsa

- Meanwhile, wash and dry the fresh produce.
- Pat the shrimp dry with paper towels; season with salt and pepper.
- Pit and small dice the nectarines. Place in a bowl. Add the tomatillo-poblano sauce; season with salt and



- Halve, peel, and thinly slice the onion.
- Cut out and discard the stems, ribs, and seeds of the **peppers**; thinly slice lengthwise. Thoroughly wash your hands immediately after handling.
- Combine the **sliced onion** and **sliced peppers** in a bowl.



3 Cook the vegetables & shrimp

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onion and peppers; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened.



- Add the prepared shrimp and remaining spice blend. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Make the creamy guacamole & serve your dish

- In a bowl, combine the guacamole, fromage blanc, and 1 tablespoon of water; season with salt and pepper.
- Serve the cooked rice and beans topped with the cooked vegetables and shrimp and nectarine salsa (including any liquid).



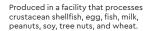
Garnish with the creamy guacamole and cheese. Enjoy!

NUTRITION PER SERVING (AS PREPARED)**

Calories: 540, Total Carbohydrates: 80g, Dietary Fiber: 10g, Added Sugars: 0g, Total Fat: 10g, Saturated Fat: 2g, Protein: 36g, Sodium: 1790mg. **See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.







Blue Apron, LLC

New York, NY 10005

