

# Shrimp & Black Bean Burrito Bowl

with Creamy Guacamole & Nectarine Salsa

4 SERVINGS












⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



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*  |  ½ cup Guacamole               |
|  1 cup Jasmine Rice        |  ⅓ cup Tomatillo-Poblano Sauce |
|  1 15.5-oz can Black Beans |  2 Tbsps Grated Cotija Cheese  |
|  2 Nectarines              |  2 Tbsps Fromage Blanc         |
|  1 Red Onion               |  1 Tbsp Mexican Spice Blend**  |
|  2 Poblano Peppers         |   |

\*peeled & deveined

\*\*Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

## Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
[blueapron.com/wine](https://blueapron.com/wine)



### 1 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 pepper and stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- 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](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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