

# Mojo Verde Shrimp & Spanish Rice

This weeknight favorite is packed with flavor and a snap to prepare. With our fresh Mojo Verde sauce, veggie-filled Spanish rice, and seared shrimp, it's a sunny dinner perfect for a cold night.

**20** *Minutes to the Table*

**20** *Minutes Hands On*

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

Medium Saucepan  
Large Skillet

### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

### 5 MEEZ CONTAINERS

Rice  
Yukon & Sweet  
Potatoes  
Veggies & Spices  
Shrimp  
Mojo Verde

## Good to Know

Shrimp is a good source of selenium, omega-3 fatty acids, vitamin B12 and astaxanthin, a natural and powerful antioxidant.

**Health snapshot per serving** – 650 Calories, 19g Fat, 37g Protein, 84g Carbs, and 15 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Shrimp, White Rice, Yukon Potatoes, Sweet Potatoes, Corn, Red Bell Pepper, Yellow Onion, Green Onion, Mayonnaise, White Vinegar, Orange Juice, Tomato, Ancho Chile, Vegetable Stock, Garlic, Cilantro, Parsley, Kosher Salt, Paprika, Cumin, Coriander, Oregano

meez *meals*

### 1. **Get Organized**

Bring a medium saucepan of water to a boil.

### 2. **Cook the Rice**

Add the **Rice** to the boiling water and cook until tender, about 15 minutes. Drain and set aside in the saucepan until step 3.

### 3. **Make the Spanish Rice**

While the rice is cooking, heat 1 Tbsp olive oil in a large skillet over medium-high heat. When the oil is hot, add the **Yukon & Sweet Potatoes** and cook until starting to brown, about 5 to 6 minutes. Add the **Veggies & Spices** and 2 Tbsp water. Cook, stirring frequently, until the onions and carrots soften, an additional 4 to 5 minutes. Turn off the heat and add to the saucepan with the cooked rice. Stir well, cover, and set aside. Wipe out the skillet.

### 4. **Cook the Shrimp**

Heat 1 Tbsp olive oil in the now-empty skillet over medium-high heat. Pat dry and lightly sprinkle the **Shrimp** with salt and pepper. When the oil is hot, add the shrimp and cook until opaque, about 1 minute each side.

### 5. **Put It All Together**

Serve the Spanish rice topped with the shrimp. Drizzle with the **Mojo Verde** and enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**