



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



JUN 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#) You'll be entered into our weekly photo contest!

Charred Shrimp Skewers

with Mexican Oregano, Pineapple-Avocado Salsa & Cilantro Rice



More citrusy and bright than Mediterranean oregano, Mexican oregano pairs perfectly with lime zest on these juicy shrimp skewers. The combination of tangy pineapple, creamy avocado, and spicy jalapeño makes for an unbeatable guacamole-salsa hybrid.



30 min



level 1



nut free



lactose free



gluten free



seafood first



Shrimp



Lime



Basmati Rice



Pineapple



Cilantro



Red Onion



Mexican Oregano



Jalapeño



Avocado

Wooden Skewers

Ingredients	2 People	4 People
Shrimp	1)	20 oz
Lime	1	2
Basmati Rice	¾ C	1 ½ C
Pineapple	4 oz	8 oz
Cilantro	1 bunch	2 bunches
Red Onion	1	2
Mexican Oregano	1 t	2 t
Jalapeño	1	2
Avocado	1	2
Wooden Skewers	4	8
Olive Oil*	1 T	2 T

*Not Included

Allergens

1) Shellfish

Tools

Baking Sheet, 2 Medium Bowls, Small Pot, Zester, Shallow Dish

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 532 cal | Carbs: 50 g | Fat: 20 g | Protein: 34 g | Fiber: 8 g



1 Heat your broiler to high or oven to 500 degrees. **HINT:** If you have a grill, this is a great time to use it; heat grill to high. Soak the **wooden skewers** in **water** in a shallow pan. In a small pot, bring 1 ½ cups **water** to boil with a large pinch of **salt**. Chop the **cilantro**. Halve, peel, and dice the **red onion**. Mince the **jalapeño**, removing the ribs and seeds if you prefer less heat. Zest and juice the **lime**.



2 Once boiling, add the **rice** to the pot, cover, and simmer for 15 minutes, until tender.

3 Meanwhile, toss the **shrimp** with the **lime zest** and **half the lime juice** in a medium bowl. Season with **salt, pepper**, and the **Mexican oregano**. Thread the **shrimp** onto 2 skewers. Thread the **pineapple** onto the remaining two skewers.



4 Place the **skewers** on a lightly oiled baking sheet and set under the boiler or in the oven for 2-3 minutes per side, until **pineapple** is lightly charred and **shrimp** are opaque. If using a grill, grill 2-3 minutes per side over high heat.

5 Meanwhile, halve, pit, and peel the **avocado**, then cut into cubes.



6 **Make the pineapple-avocado salsa:** Remove the **pineapple** from the skewers and cut into ½-inch cubes. In a medium bowl, toss together the **pineapple, avocado, jalapeño** and **red onion** (to taste), **remaining lime juice, half the cilantro**, and 1 tablespoon **olive oil**. Season with **salt** and **pepper**.

7 Fluff the **rice** with a fork and toss in the **remaining cilantro**. Serve with the **shrimp** and a generous serving of **pineapple salsa** on top. Olé!