

Cooking Made Easy

You asked, we listened! We now have the most gorgeous images for your viewing pleasure. Of course your #HelloFreshPics will always be our favorites :)

We know you save all your HelloFresh recipes in a gold-plated binder :) Now you can use this line as a guideline for your hole puncher!

Now you'll easily be able to pair your recipe card with your ingredients! The color on the edge of the card corresponds to the protein on the ingredient bag! Now that's Cooking Made Easy!

HelloFresh.com | hello@hellofresh.com

2015

otos with #HelloFreshPics and share on

to contest!

## Shri

This dish kicks off with the Cajun "Holy Trinity": celery, onion, and bell pepper. Rice is cooked in a rich tomato sauce for the ultimate flavor bomb. We added juicy shrimp, but sausage or chicken would go equally well in this classic dish.

40 min | level 1

gluten-free | one-pot wonder

spicy | nut free

These badges give you a quick overview of the recipe - whether it's a one pot wonder, gluten free, vegan, or spicy, you'll know exactly what you're getting (or getting yourself into!).



Shrimp



Celery



Diced Tomatoes



Rice



Onion



Green Bell Pepper



Cayenne Pepper



Stock Concentrate

| Ingredient | | 2 Person | 4 Person |
|---|---|---|---|
| Shrimp | 2) | 10 oz | 20 oz |
| Rice | | ¾ C | 1 ½ C |
| Onion | | 1 | 2 |
| Green Bell Pepper | | 1 | 2 |
| Celery | | 1 stalk | 2 stalks |
| Cayenne | | 1 t | 2 t |
| Diced Tomatoes | | 1 can | 2 cans |
| Stock Concentrate | | 1 | 2 |
| Cumin | | 1 t | 2 t |
| Chili Powder | | 1 t | 2 t |
| Scallions | | 2 | |
| Olive Oil* | | 1 T | |

*Not included

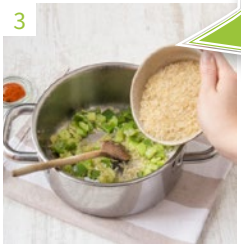
**Allergens**
2)Crustacean- in Shrimp

**Nutrition per serving** Calories: 560 | Carbs: 81g | Fat: 9g| Pr

Ruler 0 in 1/2 in 1 in

We've included a measurement tool so you can get that thumb of ginger to just the right size, or determine the thickness of that juicy sirloin!


2


3


4


5

**1** Halve, peel, and finely [illegible] and remove the white veins from the **bell pepper**. Cut into thin strips, then cube. Cut the **celery** into ½-inch pieces. Thinly slice the **scallions**.

**2** Heat 1 tablespoon **olive oil** in a pot over medium heat. Add the **onion, celery**, and **half the green bell pepper**. Season with **salt** and [illegible] softened.

Step by step pictures will help you guide through the recipe visually. They'll help ensure you're on the right track during each step.

[illegible] **pinch of cayenne pepper** [illegible]te, stirring, to toast.

**4** Add the **tomatoes, stock concentrate**, and 2 cups of **water** and bring to a boil. Reduce to a simmer and cook for 15-20 minutes or until [illegible]

We want you to perfect those knife skills, or get that pasta just al-dente! Now you'll get tips to help you as you cook! Of course our blog is always there for more tips and tricks :)

[illegible]**r**. Add the **shrimp** and [illegible] Cook for about 3-5 minutes, [illegible]ter.

**6** Se[illegible]ne **jambalaya** with a sprinkle of **scallions** on top!

**Tip** Cooking grains in a sauce, coconut milk, or stock creates a richer flavor. If that's your thing, try swapping out plain water in your next recipes to kick it up a notch!