



Globally Inspired Flavor Solutions®

This loaded shrimp and rice burrito bowl makes a hearty lunch or satisfying dinner main.

Sofrito Shrimp Burrito Bowls

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per 1 bowl)
Olive oil	1/4 cup	Calories 740
Shrimp, peeled, deveined and tail removed (16-20 count)	1 lb	Fat 37g
SupHerb Farms Fusions® Latin Sofrito	1 cup	Cholesterol 215mg
Cooked rice	4 cups	Sodium 1230mg
Pico de gallo	1 cup	Carbohydrate 73g
Shredded lettuce	2 cups	Fiber 9g
Black beans, drained and rinsed	1 can (19 oz)	Sugars 8g
Sour Cream	1/2 cup	Protein 35g
Guacamole	1/2 cup	DIETARY STATEMENTS
Finely chopped fresh cilantro	1/4 cup	Gluten Free, Egg Free, Nut Free.

PREPARATION

1. Heat oil in large skillet set over medium heat. Cook shrimp and sofrito for 3 to 5 minutes or until sofrito is heated through and shrimp are curled and cooked through.

TO SERVE

Divide rice among 4 bowls. Top with sofrito shrimp, pico de gallo, shredded lettuce, black beans, sour cream, guacamole and cilantro.

TIPS

Sprinkle with crumbled feta cheese or queso fresco.