

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

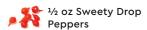
Ingredients

Customized ingredients













½ cup Long Grain White Rice



2 cloves Garlic



1 Lemon



2 Tbsps Mayonnaise



1 Sweet Onion



1 Zucchini



2 Scallions



1 Tbsp Shawarma Spice Blend¹



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{1.} Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & caramelize the onion

- Halve, peel, and small dice the onion.
- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the diced onion; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until browned and softened.



• Turn off the heat.

2 Prepare the remaining ingredients

- · Meanwhile, wash and dry the fresh produce.
- Peel 2 cloves of garlic; roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Halve the zucchini lengthwise, then cut crosswise into 1/2-inchthick pieces.
- Quarter and deseed the lemon.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the mayonnaise, tahini, the juice of 2 lemon wedges, 2 tablespoons of water, and as much of the garlic paste as you'd like. Season with salt and pepper.

3 Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- To the pot of caramelized onion, add the rice, a big pinch of salt, and 1 cup of water (carefully, as the liquid may splatter). Heat to boiling on high.

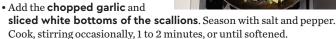


• Turn off the heat and fluff with a fork.



4 Cook the zucchini

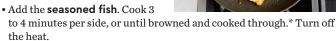
- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the zucchini pieces. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.

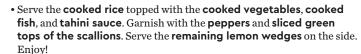


- Transfer to a bowl and cover with foil to keep warm.
- · Wipe out the pan.

5 Cook the fish & serve your dish

- Pat the fish dry with paper towels. Season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- In the same pan, heat a drizzle of olive oil on medium-high until hot.





CUSTOMIZED STEP 5 If you chose Pork

- Pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.
- Slice the **rested pork** crosswise.
- Serve the cooked rice topped with the cooked vegetables, sliced pork, and tahini sauce. Garnish with the peppers and sliced green tops of the scallions. Serve the remaining lemon wedges on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for fish and pork

Produced in a facility that processes crustacean shellfish,







