

Lemon & Oregano Baked Shrimp

with Roasted Broccoli

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



18 oz Tail-On Shrimp¹



2 cloves Garlic



2 Tbsps Mayonnaise



1 tsp Whole Dried Oregano



1 cup Long Grain White Rice



1 Lemon



¼ cup Sour Cream



1 lb Broccoli



1 ¾ cups Panko Breadcrumbs



2 Tbsps Butter



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. peeled & deveined

1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem. Cut the broccoli into small florets.
- Transfer to a large baking dish. Drizzle with **2 tablespoons of olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 12 minutes. Leaving the oven on, remove from the oven.



2 Cook the rice

- Meanwhile, in a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



3 Make the breadcrumb topping

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.
- Melt the **butter** in a medium bowl in the microwave (or melt in a small pot on the stove).
- Add the **chopped garlic**, **breadcrumbs**, **oregano**, **mayonnaise**, **1 tablespoon of olive oil**, and **the juice of 2 lemon wedges**. Season with salt and pepper; stir to combine.



4 Bake the shrimp & broccoli

- Pat the **shrimp** dry with paper towels. Place in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Carefully place the **seasoned shrimp** in an even layer on top of the **roasted broccoli**.
- Evenly sprinkle the **breadcrumb topping** over the prepared shrimp and broccoli.
- Bake 11 to 13 minutes, or until the breadcrumbs are toasted and the shrimp are opaque and cooked through. Remove from the oven.



5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **sour cream**, **1 tablespoon of water**, and **the juice of the remaining lemon wedges**. Season with salt and pepper.
- Serve the **baked shrimp and broccoli** over the **cooked rice**. Top with the **sauce**. Enjoy!

