



Ingredients



10 oz Tail-On Shrimp¹



2 cloves Garlic



1/4 cup Panko **Breadcrumbs**



2 Tbsps Sweet Pickle Relish



½ cup Long Grain White Rice



1 Lemon



2 Tbsps Mayonnaise



1 Tbsp Hot Sauce



1 Zucchini



4 oz Sweet Peppers



1/4 cup Sour Cream



1 Tbsp Cajun Spice Blend²



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

Cook along on the app

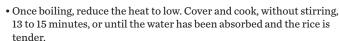
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Make the pepper rice

- 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 stems of the peppers; remove the cores, then medium dice.
- In a medium pot, combine the rice, diced peppers, a big pinch of salt, and 1 cup of water; stir to combine. Heat to boiling on high.



• Turn off the heat and fluff with a fork.

Prepare & start the zucchini

- Meanwhile, large dice the zucchini.
- Transfer to a medium baking dish. Drizzle with 1 tablespoon of olive oil and season with salt and pepper. Toss to coat; arrange in an even layer.
- Bake 9 to 11 minutes, or until slightly tender when pierced with a fork.
- · Leaving the oven on, remove from the oven.



- · Meanwhile, peel and roughly chop 2 cloves of garlic. Place in a medium bowl.
- Add the breadcrumbs, mayonnaise, half the spice blend, and 1 tablespoon of olive oil; season with salt and pepper. Stir to combine.



4 Bake the shrimp & zucchini

- Pat the **shrimp** dry with paper towels (remove the tails, if desired).
- Place in a bowl; drizzle with olive oil and season with salt, pepper, and the remaining spice blend. Toss to coat.
- Carefully place the seasoned **shrimp** in an even layer on top of the partially baked zucchini. Evenly sprinkle the breadcrumb topping over the shrimp and zucchini.
- Bake 9 to 11 minutes, or until the breadcrumbs are toasted and the shrimp are opaque and cooked through.
- Remove from the oven and let stand at least 2 minutes.

5 Make the remoulade & serve your dish

- · Meanwhile, quarter and deseed the lemon.
- In a bowl, combine the sour cream, hot sauce, pickle relish, and the juice of 2 lemon wedges. If necessary, gradually add up to 1 tablespoon of water to reach your desired consistency. Season with salt and



• Serve the pepper rice topped with the baked shrimp and zucchini and remoulade. Serve the remaining lemon wedges on the side.