

# Mexican-Spiced Shrimp Bake

with Rice & Creamy Tomatillo Sauce

2 OR 4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients



10 oz Tail-On Shrimp<sup>1</sup>  
or 20 oz for  
4 servings



1 Zucchini or  
2 for 4 servings



$\frac{1}{3}$  cup Tomatillo-  
Poblano Sauce or  
 $\frac{2}{3}$  cup for 4 servings



1 Tbsp Mexican Spice  
Blend<sup>2</sup>



$\frac{1}{2}$  cup Long Grain  
White Rice or  
1 cup for 4 servings



2 cloves Garlic



$\frac{1}{4}$  cup Panko  
Breadcrumbs or  
1  $\frac{1}{4}$  cups for 4 servings



1 Poblano Pepper or  
2 for 4 servings



$\frac{1}{4}$  cup Sour Cream  
or  $\frac{1}{2}$  cup for  
4 servings



2 Tbsps Raw Pepitas  
or  $\frac{1}{4}$  cup for  
4 servings



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1. peeled & deveined 2. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

### 1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water** or use a medium pot and **2 cups of water** if you're cooking 4 servings; stir to combine. 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.



### 2 Prepare & start the vegetables

- Meanwhile, wash and dry the fresh produce.
- Large dice the **zucchini**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then large dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- Transfer the **diced zucchini** and **diced pepper** to a medium baking dish or a large baking dish if you're cooking 4 servings. Drizzle with **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.



### 3 Make the breadcrumb topping

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **pepitas**.
- In a medium bowl, combine the **chopped garlic**, **chopped pepitas**, **breadcrumbs**, **mayonnaise**, **half the spice blend**, and **1 tablespoon of olive oil** or **2 tablespoons of olive oil** if you're cooking 4 servings; season with salt and pepper. Stir to combine.



### 4 Bake the shrimp & vegetables

- 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 vegetables**.
- Evenly sprinkle the **breadcrumb topping** over the shrimp and vegetables.
- 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 sauce & serve your dish

- Meanwhile, in a bowl, combine the **sour cream** and **tomatillo sauce**. Season with salt and pepper.
- Serve the **cooked rice** topped with the **baked shrimp and vegetables**. Drizzle with the **sauce**. Enjoy!

