

Mexican-Spiced Shrimp Bake

with Rice & Creamy Tomatillo Sauce

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Tail-On Shrimp¹



2 Poblano Peppers



$\frac{2}{3}$ cup Tomatillo-Poblano Sauce



1 Tbsp Mexican Spice Blend²



1 cup Long Grain White Rice



2 cloves Garlic



1 $\frac{1}{4}$ cups Panko Breadcrumbs



2 Zucchini



$\frac{1}{2}$ cup Sour Cream



$\frac{1}{4}$ cup Raw Pepitas



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

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



"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 medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**; 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 stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then large dice. Thoroughly wash your hands immediately after handling.
- Transfer the **diced zucchini and diced peppers** to a large baking dish. 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, half the spice blend, and 2 tablespoons of olive oil**; 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 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 sauce & serve your dish

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

