





# Ingredients



18 oz Tail-On Shrimp¹



2 Poblano Peppers



<sup>2</sup>/<sub>3</sub> cup Tomatillo-Poblano Sauce



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



1 cup Long Grain White Rice



2 cloves Garlic



1 ¼ cups Panko Breadcrumbs



2 Zucchini



½ cup Sour Cream



1/4 cup Raw Pepitas



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

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#### "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.
- $\bullet$  Leaving the oven on, remove from the oven.

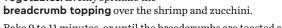
# Make the breadcrumb topping

- 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



- 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!

