

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 Shrimp¹
or 20 oz for
4 servings



1 Zucchini or
2 for 4 servings



1/3 cup Tomatillo-
Poblano Sauce or
2/3 cup for 4 servings



1 Tbsp Mexican Spice
Blend²



1/2 cup Long Grain
White Rice or
1 cup for 4 servings



2 cloves Garlic



1/4 cup Panko
Breadcrumbs or
1/2 cup for 4 servings



1 Poblano Pepper or
2 for 4 servings



1/4 cup Sour Cream
or 1/2 cup for
4 servings



2 Tbsps Mayonnaise
or 1/4 cup for
4 servings



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Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

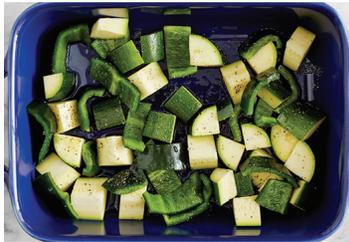
1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice**, **half the spice blend**, 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**.
- In a medium bowl, combine the **chopped garlic**, **breadcrumbs**, **mayonnaise**, 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** and **sauce**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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