

# Seared Shrimp & Cilantro Mayo

with Scallion-Lime Rice, Vegetables & Peanuts

4 SERVINGS

30-40 MINS

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## Ingredients

Customized ingredients

 18 oz Tail-On Shrimp<sup>1</sup> 


SWAPPED FOR:

 18 oz Boneless Chicken Breast Pieces 


 1 Lime

 2 Tbsps Mayonnaise

 1 cup Long Grain White Rice


 2 Zucchini


 2 Tbsps Grated Cotija Cheese

 3 Tbsps Roasted Peanuts

 ½ lb Sweet Peppers

 2 Scallions

 ½ cup Cilantro Sauce

 ¼ tsp Crushed Red Pepper Flakes

## Cook along on the app



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<sup>1</sup>. peeled & deveined

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the scallions & cook the rice

- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **rice, a big pinch of salt, and 2 cups of water** (carefully, as the liquid may splatter). 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 the remaining ingredients

- Meanwhile, cut off and discard the stems of the **peppers**; remove the cores, then quarter lengthwise.
- Medium dice the **zucchini**.
- Roughly chop the **peanuts**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Quarter the lime.
- In a bowl, combine the **cilantro sauce, mayonnaise, and the juice of 2 lime wedges**; season with salt and pepper.



## 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **quartered peppers and diced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.



### Step 3 continued:

- Add the **chopped peanuts** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Turn off the heat; stir in **the juice of the remaining lime wedges**.
- Transfer to a bowl. Cover with foil to keep warm.
- Wipe out the pan.

## 4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Turn off the heat.



### ↩ CUSTOMIZED STEP 4 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Turn off the heat.

## 5 Finish the rice & serve your dish

- To the pot of **cooked rice**, add the **lime zest**; season with salt and pepper. Stir to combine.
- Serve the **finished rice** topped with the **cooked vegetables** and **cooked shrimp**. Drizzle with the **cilantro mayo**. Garnish with the **cheese** and **sliced green tops of the scallions**. Enjoy!



### ↩ CUSTOMIZED STEP 5 If you chose Chicken

- Finish the rice and serve your dish as directed with the **cooked chicken** (instead of shrimp).

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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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