

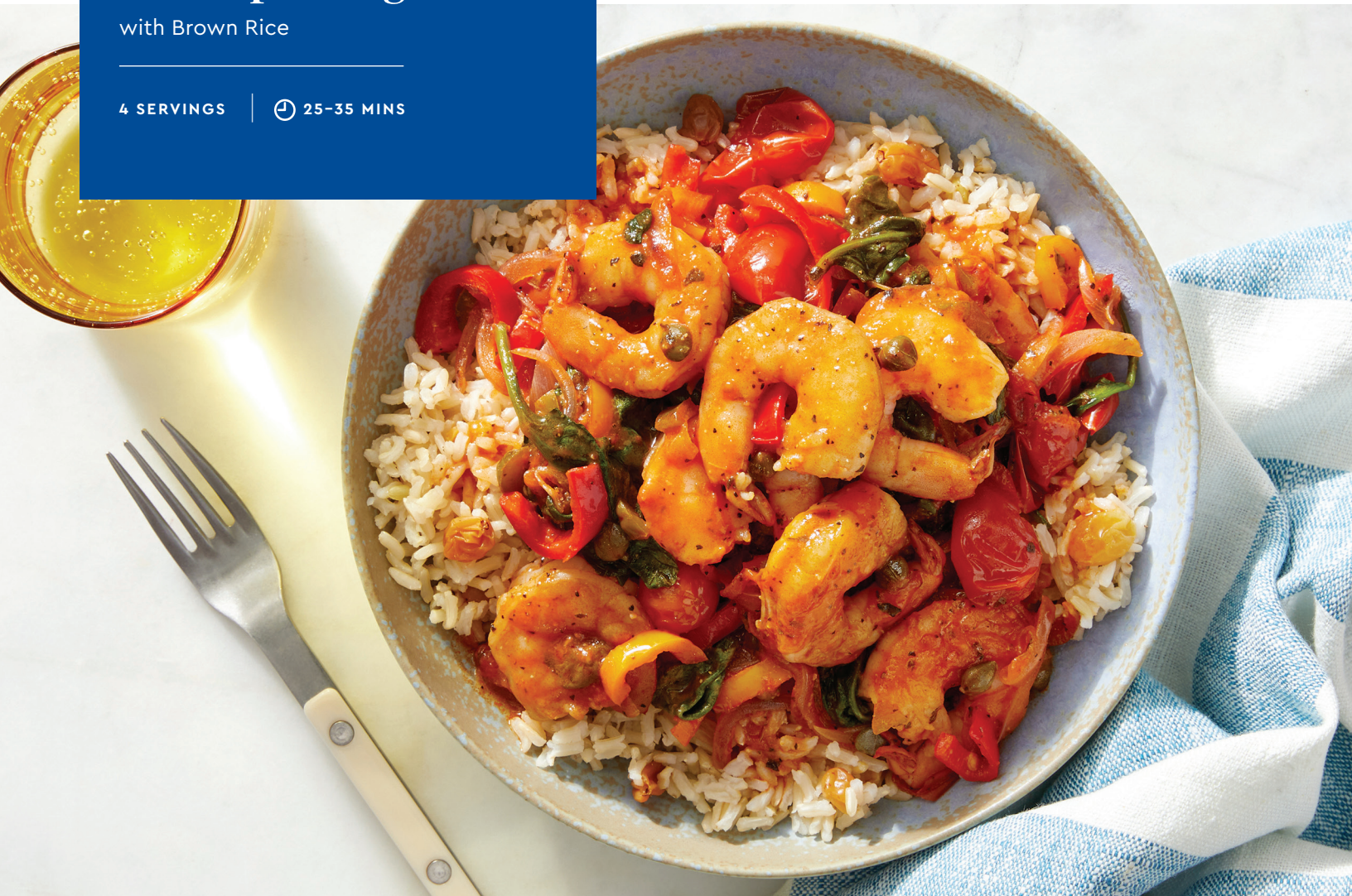
# Veracruz-Style Shrimp & Vegetables

with Brown Rice

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



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



1 ½ cups Brown Rice



1 14-oz can Whole Datterini Tomatoes



1 Red Onion



2 Bell Peppers



5 oz Baby Spinach



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Capers



3 Tbsps Golden Raisins



1 tsp Whole Dried Oregano



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



0-7

**PersonalPoints™**  
range per serving

Now your Points value is personalized to YOU! It could be between 0-7 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints™ program, visit [www.ww.com](https://www.ww.com). The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

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

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

### 1 Cook the rice

- In a medium pot, combine the **rice, raisins, a big pinch of salt, and 2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 23 to 25 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 ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands immediately after handling.



### 3 Prepare the shrimp & start the sauce

- Pat the **shrimp** dry with paper towels; remove the tails.
- In a large, high-sided pan (or pot), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced bell peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **tomatoes** (carefully, as the liquid may splatter), **oregano, capers, ½ cup of water, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly thickened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and the spinach is wilted.



### 4 Cook the shrimp & serve your dish

- Place the **prepared shrimp** in an even layer on top of the **sauce**; season with salt and pepper. Loosely cover the pan with foil and cook, without stirring, 2 to 3 minutes, or until the shrimp are slightly opaque.
- Remove the foil and continue to cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked shrimp and sauce** over the **cooked rice**. Enjoy!

