

Mexican-Spiced Shrimp Bake

with Rice & Creamy Tomatillo Sauce

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



10 oz Tail-On Shrimp¹



1 Zucchini



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend²



¼ cup Panko Breadcrumbs



2 cloves Garlic



⅓ cup Tomatillo-Poblano Sauce



½ cup Long Grain White Rice



1 Poblano Pepper



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
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1. peeled & deveined 2. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.



"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**; 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. 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 bowl, combine the **chopped garlic**, **breadcrumbs**, **mayonnaise**, and **1 tablespoon 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 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!

