

# Mexican-Spiced Shrimp Bake

with Rice & Creamy Tomatillo Sauce

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*



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



2 Poblano Peppers



$\frac{2}{3}$  cup Tomatillo-Poblano Sauce



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



1 cup Long Grain White Rice



2 cloves Garlic



$\frac{1}{4}$  cup Mayonnaise



2 Zucchini



$\frac{1}{2}$  cup Sour Cream



$\frac{1}{2}$  cup Panko Breadcrumbs



Serve with Blue Apron wine that has this symbol  
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## Cook along on the app



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<sup>1</sup> peeled & deveined   <sup>2</sup> 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."

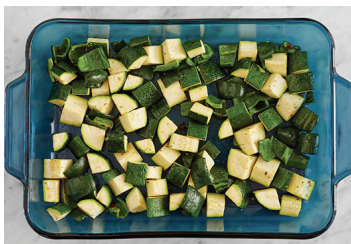
### 1 Cook the rice

- 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 medium pot, combine the **rice, half the spice blend, 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, knife, and cutting board 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.
- 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 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 **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, 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 sauce**. Enjoy!

