

Oven-Baked Mexican-Spiced Shrimp

with Cilantro Rice, Pepitas & Sour Cream

4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE
40 MINS INACTIVE

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Ingredients*



18 oz Tail-On Shrimp¹



2 oz Sliced Pickled Jalapeño Pepper



¼ cup Raw Pepitas



1 cup Long Grain White Rice



½ cup Sour Cream



1 Tbsp Mexican Spice Blend²



½ lb Grape Tomatoes



½ cup Cilantro Sauce



2 Single-Use Aluminum Trays



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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 Prepare the ingredients & start the trays

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Between the two trays, evenly divide the **rice, tomatoes, cilantro sauce**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.
- Tightly cover the trays with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil.

2 Finish the trays & serve your dish

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired); season with salt, pepper, and the **spice blend**.
- Add the **seasoned shrimp and pepitas** in an even layer on top of the **partially cooked base**.
- Bake, uncovered, 10 to 12 minutes, or until the shrimp are opaque and cooked through.
- Remove from the oven.
- Serve the **finished trays** topped with the **sour cream**. Enjoy!



When you're finished, rinse and recycle the tray.



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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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