

Oven-Baked Mexican-Spiced Shrimp

with Cilantro Rice, Pepitas & Sour Cream

2 or 4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE
40 MINS INACTIVE

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Ingredients*



10 oz Tail-On Shrimp¹
or 20 oz for
4 servings



1 oz Sliced Pickled
Jalapeño Pepper or
2 oz for 4 servings



2 Tbsps Raw Pepitas
or ¼ cup for
4 servings



½ cup Long Grain
white Rice or
1 cup for 4 servings



¼ cup Sour Cream
or ½ cup for
4 servings



1 Tbsp Mexican Spice
Blend²



4 oz Grape Tomatoes
or ½ lb for
4 servings



¼ cup Cilantro
Sauce or ½ cup
for 4 servings



1 Single-Use
Aluminum Tray or
2 for 4 servings



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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 tray

- 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.
- In the tray *or among the two trays if you're cooking 4 servings*, combine 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 the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.
- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil.

2 Finish the tray & serve your dish

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired); season with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- 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 tray** 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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