

Seared Shrimp & Cilantro Mayo

with Scallion-Lime Rice, Vegetables & Peanuts

4 SERVINGS

30-40 MINS

 **Blue Apron**
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Ingredients*



18 oz Tail-On Shrimp¹



2 Zucchini



2 Tbsps Grated Cotija Cheese



3 Tbsps Roasted Peanuts



1 cup Long Grain White Rice



2 Scallions



2 Tbsps Mayonnaise



¼ tsp Crushed Red Pepper Flakes



2 Bell Peppers



1 Lime



½ cup Cilantro Sauce



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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the scallions & cook the rice

- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **rice, a big pinch of salt, and 2 cups of water** (carefully, as the liquid may splatter). 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 the remaining ingredients

- Meanwhile, cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then cut lengthwise into 1-inch strips.
- Medium dice the **zucchini**.
- Roughly chop the **peanuts**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Quarter the lime.
- In a bowl, combine the **cilantro sauce, mayonnaise, and the juice of 2 lime wedges**; season with salt and pepper.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pepper pieces** and **diced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.
- Add the **chopped peanuts** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Turn off the heat; carefully stir in the **juice of the remaining lime wedges**.
- Transfer to a bowl. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Turn off the heat.



5 Finish the rice & serve your dish

- To the pot of **cooked rice**, add the **lime zest**; season with salt and pepper. Stir to combine.
- Serve the **finished rice** topped with the **cooked vegetables** and **cooked shrimp**. Drizzle with the **cilantro mayo**. Garnish with the **cheese** and **sliced green tops of the scallions**. Enjoy!

