

Ingredients*



18 oz Tail-On Shrimp¹



1 cup Long Grain White Rice



2 cloves Garlic



2 Zucchini



1 Poblano Pepper



2 Scallions



2 Tbsps Crème Fraîche



1/4 cup Sour Cream



1 oz Salted Butter



1 Tbsp Apple Cider Vinegar



1 Tbsp Cajun Spice Blend²



Serve with Blue Apron wine that has this symbol POPICY blueapron.com/wine

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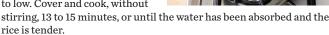
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1 Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without



• Turn off the heat and fluff with a fork.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the zucchini.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- · Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.



- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the diced zucchini and diced pepper in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



Step 3 continued:

- Add the chopped garlic and sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or
- Transfer to the pot of **cooked rice**; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- Wipe out the pan.

4 Make the creamy dressing

• Meanwhile, in a bowl, combine the sour cream, crème fraîche, vinegar, and 2 teaspoons of olive oil. Taste, then season with salt and pepper if desired.



5 Cook the shrimp & serve your dish

- Pat the **shrimp** dry with paper towels (remove the tails if desired); place in a bowl. Season with salt, pepper, and the spice blend. Toss to thoroughly coat.
- In the same pan, heat the butter and a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Turn off the heat.
- Serve the finished rice topped with the cooked shrimp and creamy dressing. Garnish with the sliced green tops of the scallions. Enjoy!

