

Cajun Shrimp

with Zucchini Rice & Creamy Dressing

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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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



¼ cup Sour Cream



1 oz Salted Butter



1 Tbsp Apple Cider Vinegar



1 Tbsp Cajun Spice Blend²



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1. peeled & deveined 2. Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 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 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.



3 Cook the vegetables & finish the rice

- 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 until softened.
- 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!

