



WARM BUTTERED SHRIMP ROLLS

with Creamy Lemon Slaw & Seasoned Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Lemon



2 | 4
Scallions



1 tsp | 2 tsp
Smoked Paprika



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Celery Salt



4 oz | 8 oz
Shredded Red
Cabbage



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 tsp | 2 tsp
Hot Sauce



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*The ingredient you received may be a different color.

HELLO

CREAMY LEMON SLAW

Shredded cabbage and tart lemon balance the buttery richness.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 990



SLAW-SOME

Give your slaw a good toss and taste. Adjust seasonings, adding more salt, pepper, and/or a squeeze of lemon juice!

BUST OUT

- Zester
- Small bowl
- Baking sheet
- Paper towels
- 2 Medium bowls
- Large pan bowls
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Sugar (1½ tsp | 3 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Zest and halve **lemon** (for 4 servings, zest one lemon and halve both). Trim and thinly slice **scallions**, separating whites from greens.



4 TOAST BREAD

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Slice **baguettes** lengthwise, stopping before you get all the way through. Brush melted butter onto cut sides of bread. Place, cut sides up, directly on oven rack (or use a baking sheet); toast until golden brown, 2-3 minutes.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**, **half the paprika**, **half the garlic powder** (you'll use the rest of each spice later), **salt**, and **pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.



5 COOK SHRIMP

- While baguettes toast, rinse **shrimp*** under cold water, then pat dry with paper towels. Toss in a second medium bowl with a **large drizzle of olive oil**, **remaining paprika**, **remaining garlic powder**, **remaining celery salt**, and a **big pinch of salt and pepper**.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Once pan is hot, add shrimp and **scallion whites**. Cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes.
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) and **lemon zest** to taste.



3 MAKE SLAW

- Meanwhile, in a medium bowl, combine **mayonnaise**, **sour cream**, **juice from half the lemon** (whole lemon for 4 servings), **half the celery salt** (you'll use the rest later), and **1½ tsp sugar** (3 tsp for 4). Add **cabbage** and **scallion greens**; toss to coat. Season generously with **salt** and **pepper**. Set aside.



6 SERVE

- Fill toasted **baguettes** with **shrimp**, as much **slaw** as you like, and **hot sauce** if desired.
- Divide **shrimp rolls** and **potato wedges** between plates. Slice **remaining lemon** into wedges and serve on the side. **TIP: If you have ketchup on hand, serve some on the side for dipping.**

*Shrimp are fully cooked when internal temperature reaches 145°.