



WARM BUTTERED SHRIMP ROLLS

with Creamy Lemon Slaw & Seasoned Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 1
Lemon



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Coleslaw Mix



10 oz | 20 oz
Shrimp
Contains: Shellfish



2 | 2
Scallions



1 tsp | 1 tsp
Paprika



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Celery Salt



2 | 4
Demi-Baguettes
Contains: Soy, Wheat

HELLO

CREAMY LEMON SLAW

Crunchy shredded cabbage and tart lemon perfectly balance shrimp's buttery richness.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 910

SLAW-SOME

Before assembling your rolls in step 6, take a second to give your slaw another good toss and taste. This is the perfect time to adjust seasonings to your liking, adding more salt, pepper, and/or a squeeze of lemon juice!

BUST OUT

- Zester
- Baking sheet
- 2 Medium bowls
- Small bowl
- Paper towels
- Large pan
- 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 all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens. Zest and halve **lemon**.



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. (Alternatively, halve buns lengthwise.) Spread melted butter onto cut sides of buns; toast until golden brown.



2 ROAST POTATOES

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



5 COOK SHRIMP

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



3 MAKE SLAW

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



6 SERVE

- Fill **toasted buns** with **shrimp**. Top with as much **slaw** as you like. Divide between plates with **potato wedges**. Slice any remaining **lemon** into wedges and serve on the side. **TIP: If you've got some, serve with ketchup for dipping or a drizzle of hot sauce for a kick.**

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