

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



l tsp | 1 tsp Paprika



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



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.

WARM BUTTERED SHRIMP ROLLS

with Creamy Lemon Slaw & Seasoned Potato Wedges



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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.



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.



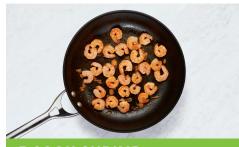
3 MAKE SLAW

- 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.



4 TOAST BUNS

- Place 1 TBSP butter (2 TBSP for 4 servings) in a small microwavesafe 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.



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 big pinch of salt and pepper, half the paprika (all for 4 servings), remaining garlic powder, and remaining 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.



6 SERVE

 Fill toasted buns with shrimp and as much slaw as you like. Divide shrimp rolls between plates along 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.