



## 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, 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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960





## 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 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.



### 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.**

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