



Cooking Made Easy

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## Brioche Shrimp Rolls

with Butter Lettuce & Radish Salad



Inspired by Maine's finest, these buttery brioche rolls are full of juicy shrimp in a creamy tarragon dressing. A light and refreshing salad of tender butter lettuce and crunchy radish is the perfect accompaniment to this beach-worthy dinner.



30 min



level 1



nut  
free



Shrimp



Brioche Roll



Sour Cream



Tarragon



Mayonnaise



Radishes



Lemon



Butter Lettuce



Scallions

Ingredients		2 People	4 People
Shrimp	1)	10 oz	20 oz
Brioche Roll	2) 3) 4)	2	4
Lemon		1	2
Scallions		2	4
Sour Cream	2)	2 T	4 T
Mayonnaise	3)	1 T	2 T
Tarragon		1 sprig	2 sprigs
Butter Lettuce		1 head	2 heads
Radishes		3	6
Olive Oil*		2 T	4 T

\*Not Included

#### Allergens

- 1) Shellfish
- 2) Milk
- 3) Eggs
- 4) Wheat

#### Tools

Zester, Medium Pot, Strainer Small Bowl, Baking Sheet, Large Bowl, Whisk

Ruler

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**Nutrition per person** Calories: 529 cal | Carbs: 47 g | Fat: 27 g | Protein: 27 g | Fiber: 6 g



**1** Preheat oven to 400 degrees. Zest and halve the **lemon**. Bring a medium pot of **water** to a boil with a squeeze of lemon and a pinch of salt.



**2** Meanwhile, thinly slice the **radishes** and **scallions**, keeping scallion whites and greens separate. Chop the **tarragon leaves**.

**3** Once the water is boiling, reduce to a simmer, and add the **shrimp**. Cook until just opaque, about 2-3 minutes. Drain and rinse under cold water to cool. Set aside.



**4** Make the **salad dressing**: in a small bowl, combine 1 tablespoon **lemon juice** with 1 tablespoon **sour cream**. Then, whisk in 2 tablespoons **olive oil** and the **scallion greens**, then season with **salt** and **pepper**.

**5** Halve the **brioche rolls** and place them on a baking sheet in the oven to toast for 3-4 minutes.



**6** While the rolls toast, make the **shrimp mixture**: dice the **shrimp** into ½-inch pieces. In a large bowl, combine the **shrimp** with 1 tablespoon **mayonnaise**, 1 tablespoon **sour cream**, the **lemon zest**, **scallion whites**, **tarragon**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.

**7** Assemble the **sandwiches**: place a mound of the **shrimp mixture** onto each **brioche roll** and top with a leaf of **butter lettuce**. Tear the **remaining butter lettuce** into bite-sized pieces and toss with the **radish** and **salad dressing**; serve to the side. Enjoy!