



AUG  
2016

## Brioche Shrimp Rolls

with Arugula Radish Salad

Is it possible for a sandwich to taste like the beach? Because this Maine-inspired meal with buttery brioche, juicy shrimp, and creamy tarragon dressing has summer written all over it. Feel free to grab a fruity drink (preferably with a mini umbrella) and dig your toes into the imaginary sand while feasting on our refreshing seafood dinner.



**Prep:** 5 min  
**Total:** 30 min



level 1



nut  
free



make  
me first



Shrimp



Brioche  
Buns



Lemon



Scallions



Radishes



Sour  
Cream



Mayonnaise



Tarragon



Arugula

## Ingredients

		2 People	4 People
Shrimp	1)	8 oz	16 oz
Brioche Buns	2)	2	4
Lemon		1	2
Scallions		2	4
Radishes		3	6
Sour Cream	3)	2 T	4 T
Mayonnaise	4) 5)	2 T	4 T
Tarragon		¼ oz	½ oz
Arugula		2 oz	4 oz
Butter*	3)	1 T	2 T
Oil*		2 t	4 t

\*Not Included

## Allergens

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

## Tools

Large pot, Zester, Strainer, Large bowl, Whisk, Medium bowl

Ruler

0 in ¼ in ½ in ¾ in 1 in

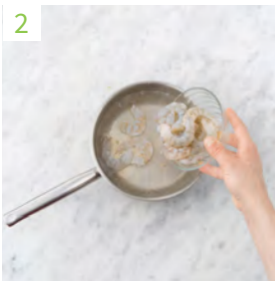
**Nutrition per person** Calories: 498 cal | Fat: 29 g | Sat. Fat: 8 g | Protein: 23 g | Carbs: 44 g | Sugar: 7 g | Sodium: 1027 mg | Fiber: 5 g

1



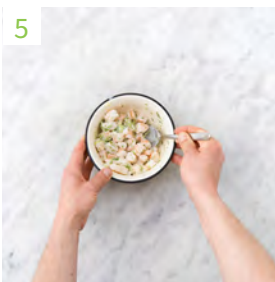
**1 Prep: Wash and dry all produce.** Preheat the oven to 400 degrees. Bring a large pot of **salted water** to a low simmer. Zest and halve the **lemon**. Thinly slice the **scallions**. Thinly slice the **radishes**. Finely chop the **tarragon leaves**.

2



**2 Blanch the shrimp:** Add the **shrimp** to the simmering water. Cook until just opaque, 2-3 minutes. Drain and rinse under cold water to cool.

5



**3 Make the salad dressing:** In a large bowl, whisk together **1 Tablespoon sour cream**, half the **tarragon**, and a squeeze of **lemon** (to taste). Whisk in a large drizzle of **oil**. Season with **salt** and **pepper**.

**4 Toast the brioche:** Halve the **brioche rolls** and spread them with **butter**. Place in the oven to toast 3-4 minutes.

**5 Make the shrimp salad:** Dice the **shrimp** into ½-inch pieces. Toss in a medium bowl with the **lemon zest**, **scallions**, remaining **tarragon**, **2 Tablespoons mayonnaise**, remaining **sour cream**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.

**6 Toss the salad and serve:** Toss the **arugula** and **radishes** into the **salad dressing**. Season with **salt** and **pepper**. Fill each **brioche roll** with **shrimp salad**, and top with a bit of **arugula radish salad**. Serve the remaining **salad** on the side. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

