

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



Lemon



Scallions



1 tsp | 2 tsp Smoked Paprika



1 tsp | 2 tsp Garlic Powder



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Celery Salt



4 oz | 8 oz Shredded Red Cabbage



Demi-Baguettes Contains: Soy, Wheat



10 oz | 20 oz Shrimp Contains: Shellfish



1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

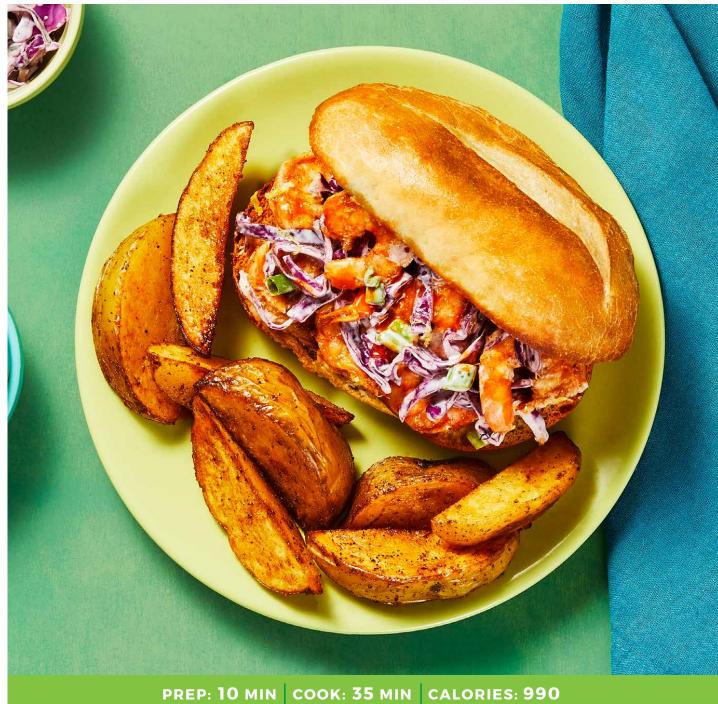
HELLO

CREAMY LEMON SLAW

Shredded cabbage and tart lemon balance the buttery richness.

WARM BUTTERED SHRIMP ROLLS

with Creamy Lemon Slaw & Seasoned Potato Wedges





SLAW-SOME

Give your slaw a good toss and taste. Adjust seasonings, adding more salt, pepper, and/or a squeeze of lemon juice!



- Zester
- · Small bowl
- · Baking sheet
- Paper towels
- 2 Medium bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Sugar (1½ tsp | 3 tsp)
- Butter (2 TBSP | 4 TBSP)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges.
 Zest and halve lemon (for 4 servings, zest one lemon and halve both). Trim and thinly slice scallions, separating whites from greens.



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a large drizzle of olive oil, half the paprika, half the garlic powder (you'll use the rest of each spice 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, juice from half the lemon (whole lemon for 4 servings), half the celery salt (you'll use the rest later), and 1½ tsp sugar (3 tsp for 4). Add cabbage and scallion greens; toss to coat. Season generously with salt and pepper. Set aside.



4 TOAST BREAD

- 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.
 Brush melted butter onto cut sides of bread. Place, cut sides up, directly on oven rack (or use a baking sheet); toast until golden brown, 2-3 minutes.



5 COOK SHRIMP

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



6 SERVE

- Fill toasted baguettes with shrimp, as much slaw as you like, and hot sauce if desired
- Divide shrimp rolls and potato
 wedges between plates. Slice
 remaining lemon into wedges and
 serve on the side. TIP: If you have
 ketchup on hand, serve some on the
 side for dipping.