



# WARM BUTTERED SHRIMP ROLLS

with Creamy Lemon Slaw & Seasoned Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Lemon



2 | 4  
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



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 tsp | 2 tsp  
Hot Sauce



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\*The ingredient you received may be a different color.

## HELLO

### CREAMY LEMON SLAW

Shredded cabbage and tart lemon balance the buttery richness.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 910



## SLAW-SOME

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

## BUST OUT

- 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**)  
Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.



### 4 TOAST BREAD

- 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. 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.



### 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.



### 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.



### 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.



### 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.**

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