



Buffalo Tossed Shrimp

with DIY Ranch and Sweet Potato Fries

PRONTO

SPICY

30 Minutes



Shrimp



Artisan Roll



Hot Sauce



Mayonnaise



Chives



Sour Cream



White Wine Vinegar



Spring Mix



Sweet Potato

HELLO BUFFALO SAUCE

Hot sauce and butter combine for a pub night classic!

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Measuring Spoons, Paper Towels, Parchment Paper, Small Bowl, Strainer, Colander

Ingredients

| | 2 Person | 4 Person |
|--------------------|----------|----------|
| Shrimp | 285 g | 570 g |
| Artisan Roll | 2 | 4 |
| Hot Sauce 🌶️ | ¼ cup | ½ cup |
| Mayonnaise | 2 tbsp | 4 tbsp |
| Chives | 7 g | 14 g |
| Sour Cream | 3 tbsp | 6 tbsp |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Spring Mix | 56 g | 113 g |
| Sweet Potato | 340 g | 680 g |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. BAKE SWEET POTATOES

Cut **sweet potatoes** into ½-inch thick wedges. Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 22-24 min.



2. PREP

While **sweet potato** roasts, thinly slice **chives**. Drain, then pat **shrimp** dry with paper towels.



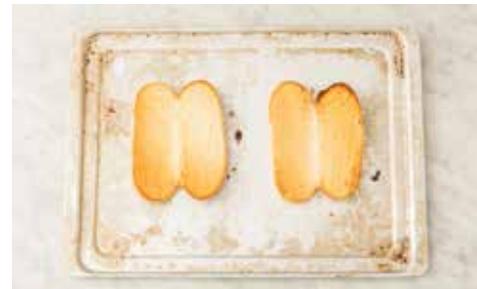
3. MAKE RANCH

Add the **chives**, **mayo**, **sour cream**, and **1 tbsp vinegar** (dbl for 4 ppl) to a small bowl. Stir to combine. Season with **salt** and **pepper**. Set aside.



4. COOK BUFFALO SHRIMP

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turns pink, 2-3 min. Add **hot sauce** to the pan. Cook, stirring occasionally, until **shrimp** are coated and **hot butter sauce** thickens slightly, 2-3 min.**



5. TOAST ROLLS

Split **rolls** slightly open and arrange them on another baking sheet, open-side up. Toast in **top** of oven, until golden-brown, 5-6 min. (**TIP:** Keep your eye on the rolls, so they don't burn!)



6. FINISH AND SERVE

Spread **1 tbsp ranch** between **each roll**, then add **spring mix** and **buffalo shrimp**. Serve with **sweet potato wedges** and **remaining ranch** for dipping.

Dinner Solved!