



MAR
2017

Shrimp Banh Mi Burger

with Sriracha-Lime Mayo and Carrot Fries

Banh mi is a popular Vietnamese sandwich with a French flair. It's traditionally made with crusty baguette, pickled veggies, and spicy condiments. Our twist swaps out baguette for buttery brioche! This meal is refreshingly light (especially with the carrot fries) but unbelievably satisfying.

 *Prep*
30 min

 *make me*
first



Shrimp



Brioche Buns



Carrot



Mini Cucumber



Garlic



Cilantro



Mayonnaise



White Wine
Vinegar



Sriracha



Lime

Ingredients

		2 People	4 People
Shrimp	2)	1 pkg (285 g)	2 pkg (570 g)
Brioche Buns	1) 3)	2	4
Carrot, sticks		1 pkg (340 g)	2 pkg (680 g)
Carrot		1	2
Mini Cucumber		2	4
Garlic		1 pkg (10 g)	2 pkg (20 g)
Cilantro		1 pkg (14 g)	1 pkg (14 g)
Mayonnaise	3) 4)	3 pkg (3 tbsp)	6 pkg (6 tbsp)
White Wine Vinegar	5)	1 bottle (2 tbsp)	2 bottle (4 tbsp)
Sriracha 	5)	1 pkg (1 tsp)	2 pkg (2 tsp)
Lime		1	2
Sugar*		2 tsp	4 tsp
Olive or Canola Oil*			

*Not Included

Allergens

1) Wheat/Blé

2) Seafood/Fruits de mer

3) Egg/Oeuf

4) Soy/Soja

5) Sulphites/Sulfites

Tools

Baking Sheet, Grater, Zester, Small Pan, Measuring Spoons, Small Bowl, Large Pan

Ruler

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Nutrition per person Calories: 520 cal | Fat: 25 g | Protein: 34 g | Carbs: 35 g | Fibre: 1 g | Sodium: 712 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

3



1 Preheat the oven to 400°F (to roast the carrots). Start prepping when the oven comes up to temperature!

2 Roast the carrots: Wash and dry all produce. Toss the **carrot sticks** with a drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Roast the carrots in the centre of the oven, stirring halfway through cooking, until golden-brown, 25-28 min.

5



3 Prep: Meanwhile, pull the tails off the **shrimp**. Coarsely grate the **whole carrot(s)**. Thinly slice the **cucumbers** into rounds. Mince or grate the **garlic**. Roughly chop the **cilantro**. Zest, then juice the **lime(s)**.

4 Pickle the veggies: Heat a small pan over medium-high heat. Add the **vinegar** and **sugar**. Bring to a simmer, then remove it from the heat. Stir in the **cucumbers** and **grated carrot**. Season with **salt**. Set aside to cool down slightly.

6



5 Make the Sriracha-lime mayo: In a small bowl, stir the **mayonnaise**, **half the lime juice** and **1/2 tsp Sriracha** (double for 4 people). Taste and add more **Sriracha** if you like it spicier!

7



6 Cook the shrimp: Heat a large pan over medium heat. Add a drizzle of **oil**, then the **garlic** and **shrimp**. Cook until the shrimp turns pink, 2-3 min. Season with **salt** and **pepper**. Remove the pan from the heat, and stir in the **lime zest** and **remaining lime juice**.

7 Finish and serve: Halve the **buns** and spread with the **Sriracha-Lime mayo**. Top with the **shrimp**, **pickled veggies** and sprinkle with the **cilantro leaves**. Serve the **carrot fries** on the side. Enjoy!

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