



# WARM BUTTERED SHRIMP ROLLS

with Creamy Lemon Slaw & Seasoned Potato Wedges



## HELLO

### CREAMY LEMON SLAW

Crunchy shredded cabbage and tart lemon perfectly balance shrimp's buttery richness.

**PREP: 10 MIN**

**TOTAL: 35 MIN**

**CALORIES: 930**



Yukon Gold  
Potatoes



Lemon



Garlic Powder  
(Contains: Milk)



Coleslaw Mix



Demi-Baguettes  
(Contains: Wheat)



Scallions



Smoked Paprika



Mayonnaise  
(Contains: Eggs)



Celery Salt



Shrimp  
(Contains: Shellfish)



Hot Sauce

## START STRONG

Before assembling your rolls in step 6, take a second to give your slaw another good toss and taste. This is the perfect time to adjust seasonings to your liking, adding more salt, pepper, and/or a squeeze of lemon juice!

## BUST OUT

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

## INGREDIENTS

Ingredient	2-person	4-person
Yukon Gold Potatoes	12 oz   24 oz	
Scallions	2   4	
Lemon	1   2	
Smoked Paprika	1 tsp   2 tsp	
Garlic Powder	1 tsp   2 tsp	
Mayonnaise	2 TBSP   4 TBSP	
Sour Cream	2 TBSP   4 TBSP	
Celery Salt	1 tsp   2 tsp	
Coleslaw Mix	4 oz   8 oz	
Demi-Baguettes	2   4	
Shrimp*	10 oz   20 oz	
Hot Sauce	1 tsp   2 tsp	

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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## 1 PREP

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



## 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.



## 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. (Alternatively, halve buns lengthwise.) Spread melted butter onto cut sides of buns; toast until golden brown.



## 5 COOK SHRIMP

While buns toast, rinse **shrimp** under cold water; pat dry with paper towels. Toss in a second medium bowl with a large drizzle of **olive oil**, a large pinch of **salt** and **pepper**, and remaining **paprika**, **garlic powder**, and **celery salt**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Once hot, add shrimp and **scallion whites**. Cook, stirring occasionally, until shrimp is pink 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 **coleslaw** and **scallion greens**; toss to coat. Season generously with **salt** and **pepper**. Set aside to marinate.



## 6 SERVE

Fill **toasted buns** with **shrimp**. Top with as much **slaw** as you like. Drizzle with **hot sauce** if desired. Divide between plates with **potato wedges**. Slice remaining **lemon** into wedges and serve on the side. **TIP:** If you've got some, serve with ketchup for dipping.

## OLD BAE

Try mixing up the shrimp seasoning again to add bayside flavor to popcorn or fries.