

MARLEY SPOON



PopCorn Bread Shrimp

with Crispy Brussels & Chipotle Ranch

 20-30min  2 Servings

Popcorn shrimp is an all-time fave around here. It's hard to beat sweet, tender shrimp, with a golden-brown coating. We also love cornbread. So, in a kind-of genius move, we used cornbread as the inspiration for the shrimp's breading, which gives us the best of both worlds! Crispy Brussels sprouts and a chipotle ranch dressing make for a pretty perfect meal. Cook, relax, and enjoy!

What we send

- Brussels sprouts
- lemon
- scallions
- 10 oz pkg shrimp ²
- 3½ oz unsweetened cornbread mix ¹
- 1½ oz ranch dressing ^{3,6,7}
- 1 pkt chipotle mayo ^{3,6}

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- large skillet
- rimmed baking sheet

Allergens

Wheat (1), Shellfish (2), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 78g, Carbs 65g, Protein 28g



1. Roast Brussels sprouts

Preheat oven to 450° with a rack in the upper third. Place a baking sheet in oven to preheat. Trim root ends from **Brussels sprouts**, then halve or quarter, depending on size. In a medium bowl toss sprouts with **1½ tablespoons oil** and **½ teaspoon salt**. Place on baking sheet, cut side-down; roast until tender, well-browned, and crisp in spots, about 15 minutes.



4. Make batter

In a medium bowl; add **cornbread mixture**, **1 tablespoon sugar** and **½ teaspoon salt**. Whisk in **6 tablespoons water** and **2 tablespoons oil**. Pat **shrimp** dry, season all over with **salt** and **pepper**. Add to batter and toss to coat. Line a plate with a paper towel.



2. Make dressing

Into a small bowl, grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon juice**. Whisk in **2 tablespoons oil**, and **a pinch each salt and sugar**. Cut remaining lemon into wedges. Trim ends from **scallions** and thinly slice, keeping **dark greens** separate.



5. Fry shrimp

Heat **¼-inch oil** in a large, heavy skillet over medium-high until shimmering. Making sure **shrimp** are well coated in batter, carefully place in skillet one shrimp at a time (**oil** should sizzle) until all of the shrimp are added. Fry until shrimp are golden brown and crisp, about 3 minutes per side. Drain on paper towel and sprinkle with **salt**.



3. Make sauce

In a small bowl, stir together **ranch dressing** and **chipotle mayo**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Once **Brussels sprouts** are cooked, toss them directly on the baking sheet with the **dressing** and **scallion whites and light greens**. Season to taste with **salt** and **pepper**. Serve **Brussels sprouts** alongside shrimp and **chipotle ranch**. Sprinkle **shrimp** with **reserved scallion greens** and squeeze **lemon wedges** over top, if desired. Enjoy!