

DINNERLY



Crispy Fried Shrimp Basket with Garlic-Butter Broccoli & Fries



30min



2 Servings

You know that feeling when you're snacking on chips, but then you reach into the bag to realize it's completely empty? We're not saying you'll scarf down these golden shrimp, crunchy fries, and buttery broccoli like you're binge-watching 5 seasons of a new show. We're just saying everything in this dish—including the garlic dipping sauce—is hard to resist. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- ½ lb pkg shrimp ³
- 2 (1 oz) panko ⁵
- 1 oz sour cream ²
- 1 oz mayonnaise ^{1,4}

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- butter ²
- 1 large egg ¹
- apple cider vinegar (or white wine vinegar)

TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

ALLERGENS

Egg (1), Milk (2), Shellfish (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 51g, Carbs 73g, Protein 34g



1. Prep fries

Preheat oven to 450°F with a rimmed baking sheet placed on a rack in the lower third.

Finely chop **1 teaspoon garlic**.

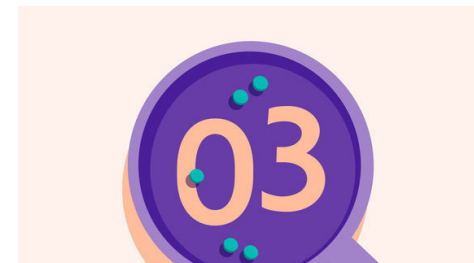
Scrub **potatoes**; halve crosswise and cut lengthwise into ½-inch thick fries. Carefully transfer to one side of the preheated baking sheet; toss with **1½ tablespoons oil, a pinch of salt, and a few grinds of pepper**.



2. Roast potatoes & broccoli

Trim ends from **broccoli**; cut crowns into 1-inch florets. Transfer to open side of baking sheet; toss with **2 teaspoons oil and a pinch each of salt and pepper**.

Roast on lower rack until veggies are tender and browned in spots, 15–17 minutes. Toss roasted broccoli with **1 tablespoon butter and ½ teaspoon chopped garlic**. Return to oven; roast until butter is melted, 1–2 minutes.

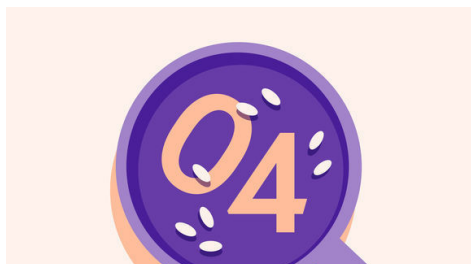


3. Bread shrimp

Rinse and pat **shrimp** very dry.

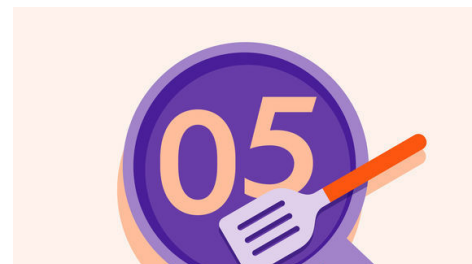
In a medium bowl, whisk together **1 large egg and 1 tablespoon water**; season with **salt and pepper**.

In a resealable plastic bag, mix to combine **all of the panko and a pinch each of salt and pepper**. Coat shrimp in egg, letting excess drip back into bowl. Add to bag, shaking to coat. Transfer shrimp to a plate.



4. Fry shrimp

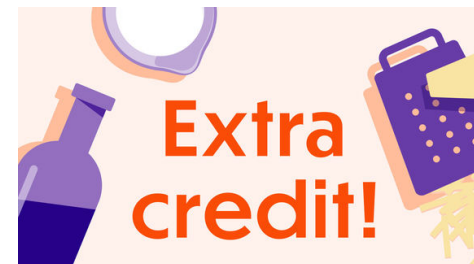
Heat **¼-inch oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko). Add **shrimp** in a single layer. Cook, flipping once, until golden-brown and cooked through, about 2 minutes per side (reduce heat if browning too quickly; see step 6!). Transfer to a paper towel-lined plate; season with **salt**.



5. Make garlic sauce & serve

In a small bowl, stir to combine **sour cream, mayonnaise, remaining chopped garlic, and 1 teaspoon each of water and vinegar**; season to taste with **salt and pepper**.

Serve **crispy shrimp and oven fries** with **garlic-butter broccoli and creamy garlic sauce** alongside for dipping. Enjoy!



6. How to: shallow fry!

The trick to shallow frying at home is allowing the oil to get hot enough before adding the shrimp—this will ensure the breading sticks to the shrimp, not the skillet! How do you know when the oil is hot enough? Sprinkle a pinch of panko into the oil, and it should sizzle and bubble vigorously. When working in batches, allow the oil to come back up to temperature before adding more shrimp.