

MARLEY SPOON



Shrimp Po' Boy & Creamy Slaw

with Remoulade Sauce



20-30min



2 Servings

We took our inspiration straight from the Big Easy on this one, with a New Orleans inspired Po' boy sandwich. The shrimp are coated in spicy Cajun seasoning, pan-fried, and piled high on a hero roll. Topped with classic remoulade sauce, creamy slaw, and tangy, sweet bread & butter pickles, it's like Mardi Gras on a plate. Just make sure you BYOB—bring your own beads!

What we send

- 10 oz pkg shrimp ²
- ¼ oz Cajun seasoning
- 2 scallions
- 2 oz mayonnaise ^{1,3}
- 14 oz cabbage blend
- 3¼ oz dill pickles
- 2 mini baguettes ^{3,4}

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- medium skillet

Allergens

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

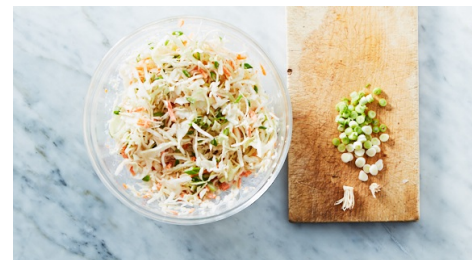
Nutrition per serving

Calories 780kcal, Fat 35g, Carbs 89g, Protein 36g



1. Marinate shrimp

Rinse **shrimp** and pat very dry. In a medium bowl, combine **shrimp** with **1-2 teaspoons Cajun seasoning** depending on heat preference (save rest for own use), and **2 teaspoons oil**. Set aside to marinate at room temperature.



2. Make slaw

Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. In a medium bowl, combine **1 tablespoon vinegar** and **1 tablespoon of the mayonnaise** (save rest for step 3). Add **shredded cabbage** and **scallion dark greens**. Toss to coat in the **dressing** and season to taste with **salt** and **pepper**.



3. Make remoulade

Finely chop **1 tablespoon pickles** (leave rest whole). In a small bowl, combine **chopped pickles**, **scallion whites**, and **remaining mayonnaise**. Season to taste with **salt** and **pepper**.



4. Toast bread

Preheat broiler with a rack in the upper third. Slice **baguettes** in half, if necessary. Place cut side-up on a rimmed baking sheet and broil until lightly browned, 1-2 minutes, turn and lightly toast other side (watch closely as broilers vary).



5. Cook shrimp

Heat **2 teaspoons oil** in a medium skillet over high. Add **shrimp** and cook until opaque, about 3 minutes. Season to taste with **salt** and **pepper**.



6. Make sandwiches & serve

Spread **remoulade sauce** on **1 half** of each **baguette**. Add **shrimp** to the other half, and top with **some of the slaw** and **remaining pickles**. Close **sandwiches** and serve with **any remaining slaw** on the side. Enjoy!