

DINNERLY

Cajun Shrimp Cakes with Grilled Corn & Potatoes



2 Servings

WHAT WE SEND

- ½ lb pkg shrimp ^{2,17}
- 2 (¼ oz) Cajun seasoning
- 1 oz panko ¹
- 1 lemon
- 2 red potatoes
- 3 (1 oz) mayonnaise ^{3,6}
- 1 ear of corn

WHAT YOU NEED

TOOLS

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal

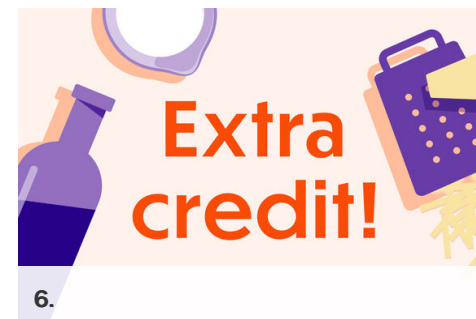


Shrimp cake mix: ½ chopped into a fine paste. 1 Tbsp mayo. ½ lemon zest. 1 egg white. 1½ tsp cajun. ½ tsp salt. pepper. ½ coarse chopped shrimp. 1 oz panko.

Sauce: 2.5 oz mayo. 1 tsp lemon juice. 1½ (remaining) cajun.



12 oz potatoes. 10 oz corn; cut in half. Toss with 1½ tsp cajun and 2 tbsp butter. Roast 15 minutes.



Extra credit!

Shrimp cake mix: ½ chopped into a fine paste. 1 Tbsp mayo. ½ lemon zest. 1 egg white. 1½ tsp cajun. ½ tsp salt. pepper. ½ coarse chopped shrimp. 1 oz panko.

Sauce: 2.5 oz mayo. 1 tsp lemon juice. 1½ (remaining) cajun.

12 oz potatoes. 10 oz corn; cut in half. Toss with 1½ tsp cajun and 2 tbsp butter. Roast 15 minutes.