



Fried Shrimp & Broccoli Salad

with Korean Tartar Sauce



30-40min



2 Servings

This nostalgic-feeling dish is fish sticks and tartar sauce 2.0. For starters, the sauce is spiked with spicy gochujang (a Korean pepper paste), chopped bread and butter pickles for a little sweetness, and shallot. The shrimp is tender, but also super crispy and crunchy thanks to the panko breadcrumbs. And the broccoli salad is chock full of nutty sunflower seeds.

What we send

- 3¼ oz dill pickles
- ½ lb broccoli
- 1 shallot
- 2 oz mayonnaise ^{2,3}
- 1 oz gochujang ³
- 1 oz rice vinegar
- 10 oz pkg shrimp ⁴
- 2 oz panko ¹
- 1 oz salted sunflower seeds

What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- all-purpose flour ¹
- 1 large egg ²

Tools

- large skillet

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 62g, Carbs 60g, Protein 37g



1. Prep ingredients

Finely chop **2 tablespoons pickles** (save rest for serving). Very thinly slice **broccoli stems and florets**.

Finely chop **1 tablespoon shallot** and thinly slice **2 tablespoons shallot**.



4. Prep shrimp

Pat **shrimp** dry. Fill a sealable plastic bag with **¼ cup flour** and season with **salt** and **pepper**. Add shrimp to bag, seal, and toss to coat in seasoned flour. Transfer to a plate and discard flour from bag. Fill same bag with **panko** and **a pinch each of salt and pepper**.



2. Make tartar sauce

In a small bowl, combine **chopped pickles, mayonnaise, chopped shallots**, and **1 tablespoon of the gochujang** (or less, depending on heat preference). Season to taste with **salt** and **pepper**.



5. Bread shrimp

Beat **1 large egg** in a shallow bowl with **1 tablespoon water**. Working in batches, tap off excess **flour** from **shrimp**, then add to egg. Turn to coat in egg, then lift shrimp, allowing excess egg to drip back into the bowl. Add shrimp to **panko**. Seal bag and toss to coat. Transfer to a plate and press to help panko adhere.



3. Make slaw

In a medium bowl, combine **1½ tablespoons each of rice vinegar and tartar sauce, 1 tablespoon oil, 1 teaspoon sugar**, and **a pinch each of salt and pepper**. Add **broccoli**; toss and squeeze to soften with hands. Stir in **sliced shallots**.



6. Fry shrimp & serve

Heat **½ cup oil** in a large skillet over medium-high. Add **shrimp** and cook, turning once until golden and crisp, 2-3 minutes. Transfer to a paper towel-lined plate and sprinkle with **salt**.

Serve **shrimp** with **tartar sauce**, and **remaining pickles**. Sprinkle **sunflower seeds** over **broccoli slaw** and serve alongside. Enjoy!