

DINNERLY



Crispy Shrimp with Oven Fries & Garlic-Butter Broccoli



30-40min



2 Servings

You know that feeling when you're just snacking on a couple chips and then you reach into the bag to realize it's completely empty? We're not saying you'll gobble up these golden crispy shrimp, crunchy fries dipped in creamy garlic sauce, and roasted buttery broccoli like you're binge-watching 5 seasons of a new show. We're just saying this recipe is hard to resist. We've got you covered!

WHAT WE SEND

- 1 oz sour cream ³
- ½ lb pkg shrimp ^{4,6}
- ½ lb broccoli
- 1 oz mayonnaise ^{1,5}
- 2 potatoes
- 2 oz panko ²

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- garlic
- neutral oil
- butter ³
- large egg ¹

TOOLS

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

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Egg (1), Wheat (2), Milk (3), Shellfish (4), Soy (5), Sulphites (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 880kcal, Fat 53g, Carbs 72g, Protein 33g



1. Prep fries

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

Scrub **potato**; halve crosswise, then cut lengthwise into ½-inch thick fries. Transfer to one side of preheated baking sheet; carefully toss with **1½ tablespoons oil**, **¼ teaspoon salt**, and **a few grind pepper**.

Finely chop **1 teaspoon garlic**.



2. Roast fries & broccoli

Cut **broccoli** into 1-inch florets, if necessary. Transfer to open side of same baking sheet; toss with **2 teaspoons oil** and **a pinch each of salt and pepper**.

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

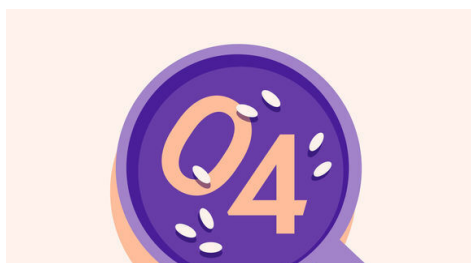


3. Prep shrimp & breading

Pat **shrimp** very dry (first thaw under cool running water, if necessary).

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

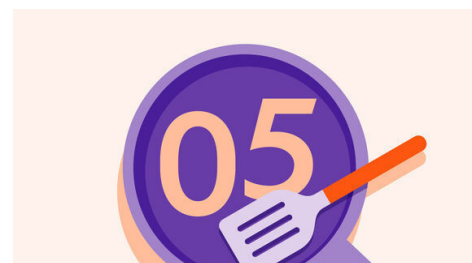
In a resealable plastic bag, mix together **panko** and **a pinch each salt and pepper**.



4. Bread & cook shrimp

Coat **shrimp** in **egg**, letting excess drip back into bowl. Add to bag with **panko**; shake to coat. Transfer to a plate (shrimp won't be completely coated).

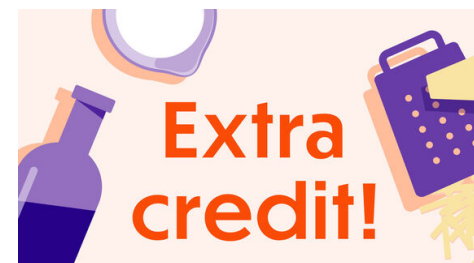
Heat **¼ inch oil** in a large heavy skillet over medium-high until shimmering. Add shrimp in a single layer. Cook until golden brown and crunchy, about 2 minutes per side. Drain on a paper towel-lined plate; season with **salt**.



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



6. Make it easy!

You can easily oven fry these tasty shrimp on another baking sheet, along with your broccoli and fries for an oven only dinner.