

DINNERLY

Summer Luxe: New England Style Shrimp Salad

Sandwiches with Apple-Celery Salad & Chips



30-40min



2 Servings

WHAT WE SEND

- ½ lb pkg shrimp ^{2,17}
- 2 potato buns ^{1,7,11}
- 2 oz mayonnaise ^{3,6}
- 2 oz celery
- 1 head bibb lettuce
- ½ oz fresh chives
- 1 lemon
- 2 bags Lay's potato chips
- 1 apple

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- unsalted butter ⁷

TOOLS

- medium saucepan
- medium skillet

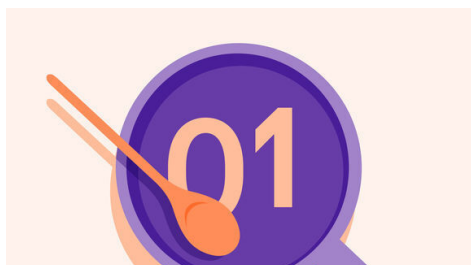
ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Poach shrimp

In a medium saucepan, bring 1 tablespoon salt, ½ tablespoon sugar, and 1½ cups water to a boil. Rinse **shrimp** and pat dry. Stir shrimp into boiling water, cover, and let stand off heat until shrimp are opaque, about 4 minutes, shaking saucepan halfway through. Transfer shrimp to an ice bath and chill until cold, 3–5 minutes; discard cooking liquid.



2. Prep ingredients

Finely chop half the celery; thinly slice remaining on an angle. Finely chop chives. Halve apple and remove core; thinly slice half (save remaining for personal use). Separate lettuce leaves; discard core.



3. Make shrimp salad

Drain shrimp and pat dry. In a medium bowl, stir together shrimp, chopped celery, half each chives and mayonnaise, and 1 teaspoon lemon juice; season to taste with salt and pepper. Refrigerate until ready to serve.



4. Toast buns

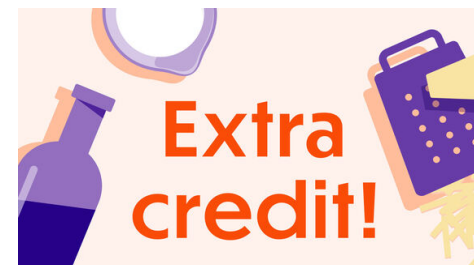
Open buns, leaving a hinge on 1 side. In a medium skillet, melt 1 tablespoon butter over medium heat. Toast buns, cut side down, until lightly golden brown, swirling buns occasionally for even browning, 1–2 minutes. Transfer to cutting board.



5. Assemble & serve

Line insides of buns with a lettuce leaf; fill buns with shrimp salad.

In a large bowl, stir together remaining mayonnaise, chives, and ½ tablespoon lemon juice. Add remaining lettuce, sliced celery, and apple and mix until evenly coated; season to taste with salt and pepper. Serve shrimp sandwiches with salad and potato chips. Enjoy!



6.