



Cilantro-Lime Jumbo Shrimp Pan Roast

with Jalapeño Remoulade



30-40min



2 Servings

For our jalapeño remoulade sauce we took inspiration from a Peruvian aji sauce, which is a traditional creamy dipping sauce full of spicy chile, cilantro, and onions. We livened ours up with tangy lime juice, chopped cilantro, and garlic. It's perfect alongside this quick and easy one-pan roast of sweet jumbo shrimp and roasted veggies.

What we send

- 2 potatoes
- 1 red onion
- ½ lb green beans
- garlic
- 1 lime
- ¼ oz fresh cilantro
- 1 jalapeño chile
- 2 oz mayonnaise ^{1,3}
- 10 oz pkg jumbo shrimp ²

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 42g, Carbs 60g, Protein 30g



1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**, then cut into ½-inch wedges (no need to peel). Halve **onion**, then cut into ¼-inch thick slices. Trim stem ends from **green beans**.



4. Make remoulade

Into small bowl with **lime juice**, whisk to combine **mayonnaise, chopped jalapeño, half of the chopped cilantro, 1 teaspoon oil**, and **½ teaspoon each of sugar and chopped garlic**. Season remoulade to taste with **salt and pepper**.



2. Roast potato & onion

On a rimmed baking sheet, toss **potatoes** and **onion** with **1 tablespoon oil, ½ teaspoon salt**, and **a few grinds pepper**.

Roast potatoes and onion on lower oven rack until almost tender, about 15 minutes.

In a medium bowl, toss **green beans** with **1 teaspoon oil**; season to taste with **salt and pepper**.



5. Add green beans

Remove baking sheet from oven and scatter **green beans** over top. Reserve bowl for step 6.

Return **vegetables** to lower oven rack and continue roasting until green beans and **potatoes** are tender, 8-10 minutes more. Remove vegetables from oven and switch oven to broil.

Meanwhile, rinse **shrimp**, then pat very dry.



3. Prep ingredients

Meanwhile, finely chop **1 large garlic clove**. Finely grate **½ teaspoon lime zest**. Separately, squeeze **1 teaspoon lime juice** into a small bowl. Reserve **a few whole cilantro leaves** for garnish in step 6; chop **remaining leaves and stems**. Finely chop **2 teaspoons jalapeño** (save rest for own use).



6. Finish & serve

In reserved bowl, toss **shrimp** with **lime zest, remaining chopped cilantro and garlic, 1 tablespoon oil, ¼ teaspoon salt**, and **a few grinds pepper**.

Top **vegetables** with shrimp and return to top rack. Broil until shrimp are cooked through and veggies are browned in spots, 2-3 minutes. Top with **reserved cilantro leaves** and serve with **remoulade** for dipping. Enjoy!