



## Crispy Shrimp Basket

with Seasoned Oven Fries & Slaw



30-40min



2 Servings

Take a quick trip to the sandy beaches, and when we say quick, we mean quick! The shrimp, coated in a panko breading, are fried in a few short minutes. The creamy slaw dressed in a tangy vinaigrette, including fresh scallions and crunchy celery, is the perfect counterbalance to the oven fries and garlic mayo dipping sauce. Go on, treat yo'self!

## What we send

- 1 russet potato
- seafood seasoning
- garlic (use 1 medium clove)
- 1 oz scallions
- 2 oz celery
- shredded cabbage (use 4 cups)
- 10 oz pkg wild US Gulf shrimp <sup>2</sup>
- 2 oz panko <sup>1,6</sup>
- 1 oz pkt sour cream <sup>7</sup>
- 1 oz mayonnaise <sup>3,6</sup>

## What you need

- neutral oil, such as canola
- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- 1 tsp sugar
- 1 large egg <sup>3</sup>

## Tools

- rimmed baking sheet
- large skillet

## Allergens

Wheat (1), Shellfish (2), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 920kcal, Fat 56g, Carbs 76g, Protein 33g



### 1. Prep potatoes

Preheat oven to 450°F with rack in the lower third. Place a rimmed baking sheet on lower oven rack to preheat. Scrub **potato**, halve lengthwise if large, then cut into ½-inch thick planks. Cut each plank into ½-inch thick fries. Transfer to a large bowl and toss with **1½ tablespoons oil**; season with **salt** and **pepper**. Carefully spread in an even layer on preheated baking sheet.



### 4. Bread shrimp

Pat **shrimp** dry. In medium bowl, beat **1 large egg**; season with **salt** and **pepper**. Transfer **panko** to a large, resealable plastic bag and season with **salt** and **pepper**. Coat shrimp in egg, then lift, letting excess egg drip off. Transfer to bag with panko, shake to coat. Transfer shrimp to a plate. (Shrimp will not be completely coated.)



### 2. Roast potatoes

Roast **potatoes** on lower oven rack until tender and browned in spots, 20–22 minutes. Sprinkle with a **generous pinch of seafood seasoning**.



### 5. Cook shrimp

Heat **¼ inch oil** in a large skillet over medium-high heat until shimmering. Add **shrimp** in a single layer. Cook, flipping once, until golden-brown and crunchy, 2–3 minutes per side. Drain on a paper towel-lined plate. Season with **salt**.



### 3. Make slaw

Meanwhile, peel and finely chop **½ teaspoon garlic**. Trim **scallions** and **celery**, then thinly slice. In a medium bowl, whisk **¼ teaspoon of the garlic**, **2 teaspoons vinegar**, **1 teaspoon sugar**, and **2 tablespoons oil**. Add **4 cups shredded cabbage**, celery, and scallions; gently squeeze with your hands until cabbage is wilted slightly.



### 6. Finish & serve

In a small bowl, combine **sour cream**, **mayonnaise**, **remaining garlic**, and **1 teaspoon each water and vinegar**. Season to taste with **salt** and **pepper**. Serve **crispy shrimp** with **oven fries**, **slaw**, and **creamy garlic sauce** on the side for dipping. Enjoy!