

DINNERLY



Summer Luxe! New England Shrimp Sandwiches

with Corn on the Cob & Potato Chips



30-40min



2 Servings

"New England" has a fancy ring to it. And you deserve all the fancy. We've got you covered!

WHAT WE SEND

- ½ lb pkg shrimp ^{5,7}
- 1 bag celery
- ¼ oz fresh chives
- 2 ears of corn
- 1 oz mayonnaise ^{1,6}
- 1 lemon
- 2 potato buns ^{2,3,4}
- 1 head butter lettuce
- 2 bags Lay's potato chips

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- unsalted butter ³

TOOLS

- medium saucepan
- microwave
- medium skillet

ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4), Shellfish (5), Soy (6), Sulphites (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 36g, Carbs 67g, Protein 32g



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

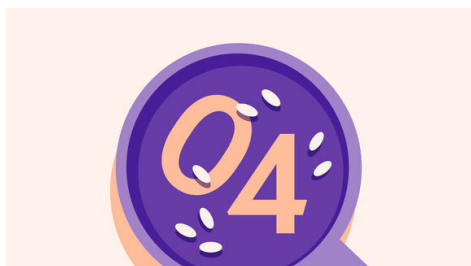
Finely chop **celery**. Finely chop **chives**. Shuck **corn**, removing any strings. Drain **shrimp** and pat dry.

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



3. Cook corn

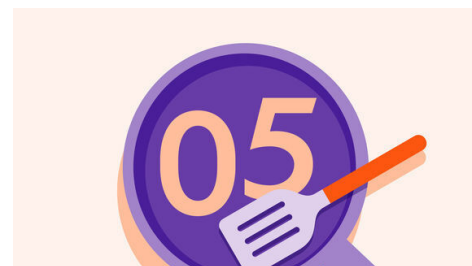
Wrap **each ear of corn** in a damp paper towel. Microwave until corn is bright yellow and tender, about 5 minutes. Carefully unwrap corn. While corn is hot, rub with **1 tablespoon butter** and season with **salt**.



4. Toast buns

Open **buns**, leaving a hinge on 1 side.

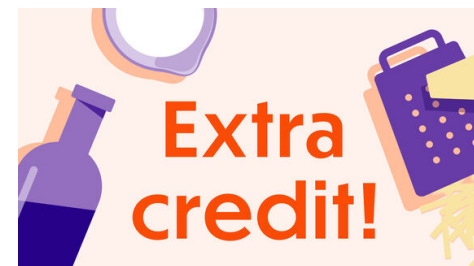
In a medium skillet, melt **1 tablespoon butter** over medium heat. Toast **buns**, cut side down, until lightly golden brown, swirling buns occasionally for even browning, 1–2 minutes. Transfer to cutting board.



5. Assemble & serve

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

Serve **shrimp sandwiches** with **corn** and **potato chips**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.