

DINNERLY



Ooh La La! New England Shrimp Sandwiches

with Apple-Celery Salad & 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 ²
- 1 small bag celery
- ½ oz fresh chives
- 1 apple
- 1 head butter lettuce
- 2 oz mayonnaise ^{3,4}
- 1 lemon
- 2 potato buns ^{1,5,6}
- 2 bags Lay's potato chips

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- unsalted butter ¹

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 40g, Carbs 49g, Protein 29g



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.

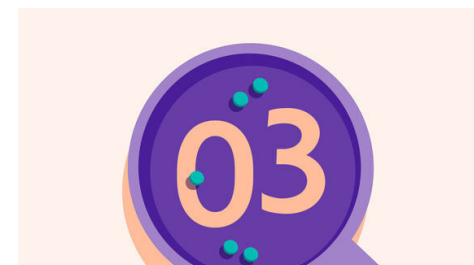


2. Prep ingredients

Finely chop **half of the celery**; thinly slice remaining celery on an angle.

Finely chop **chives**. Halve **apple** and remove core; thinly slice half (save rest for own use).

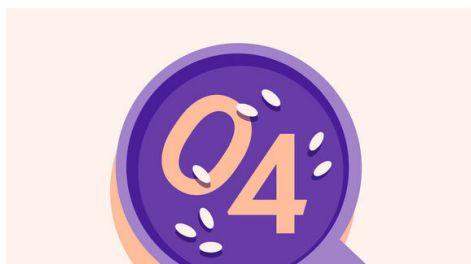
Separate **lettuce leaves**; discard core.



3. Make shrimp salad

Drain **shrimp** and pat dry.

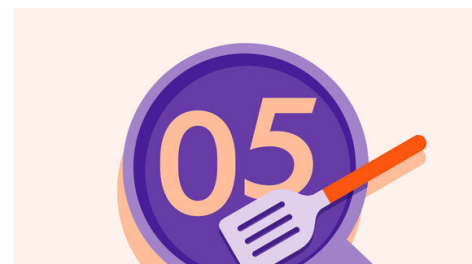
In a medium bowl, stir together **shrimp**, **chopped celery**, **half each of the chives and mayonnaise**, and **1 teaspoon lemon juice**; season to taste with **salt** and **pepper**. Refrigerate until ready to serve.



4. Toast buns

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

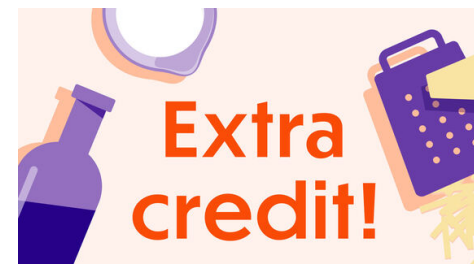
In a medium skillet, melt **1 tablespoon butter** over medium heat. Toast **buns**, cut side down, until lightly golden brown, swirling buns occasionally for even browning, 1–2 minutes. Transfer to cutting board.



5. Assemble & serve

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

In a large bowl, stir together **remaining mayonnaise and chives** and **½ tablespoon lemon juice**. Add **remaining lettuce and 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. 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.