

# DINNERLY



## Lunar New Year Shrimp Toast Appetizer

Celebrate Year of the Rabbit!

 1h  2 Servings

With just one bite of these crispy golden brown appetizers, you'll be a shrimp toast convert. Soft, fluffy potato buns are ideal for smearing on the savory shrimp paste we flavor with scallions, ginger and toasted sesame oil. Sesame seeds make a picture-perfect coating for the quickly fried treats that we serve with sweet chili sauce for dipping. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

## WHAT WE SEND

- 2 scallions
- 1 oz fresh ginger
- 10 oz pkg shrimp <sup>2</sup>
- ½ oz tamari <sup>6</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- 4 (¼ oz) toasted sesame seeds <sup>11</sup>
- 2 (3 oz) Thai sweet chili sauce
- 4 Martin's potato buns <sup>1,7,11</sup>

## WHAT YOU NEED

- garlic
- 1 large egg white (save yolk for own use) <sup>3</sup>
- sugar
- kosher salt
- neutral oil for frying

## TOOLS

- microplane or grater
- food processor
- large heavy skillet

## COOKING TIP

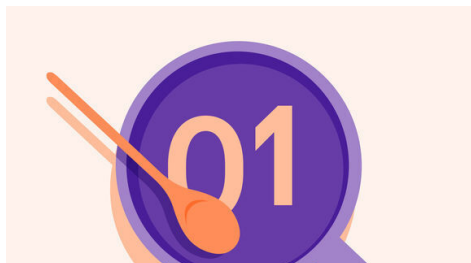
Use shrimp immediately or freeze.

## ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

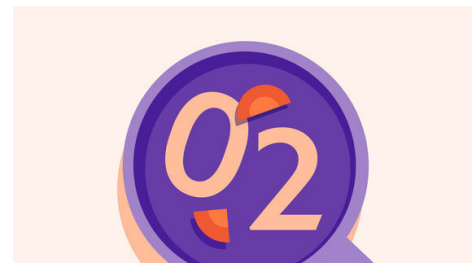
Calories 470kcal, Fat 23g, Carbs 54g, Protein 21g



### 1. Prep ingredients

Trim **scallions**; thinly slice. Finely grate 2 **teaspoons ginger**. Finely chop 2 **teaspoons garlic**.

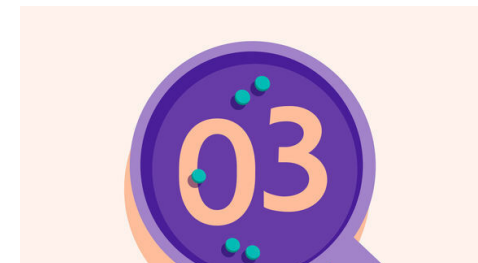
Rinse **shrimp**, then pat very dry (first thaw under cool running water, if needed).



### 2. Make shrimp paste

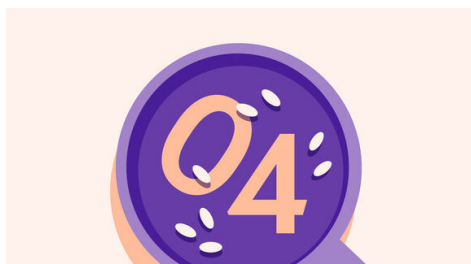
In bowl of a food processor, combine **tamari**, ⅓ of the **shrimp**, 1 **large egg white**, ¾ **teaspoon sugar**, and ¼ **teaspoon salt**. Process until smooth and a thick, slightly tacky paste is formed, about 1 minute.

Add **remaining shrimp**, **scallions**, **ginger**, and 2 **teaspoons sesame oil**. Pulse until shrimp is chopped into ¼–½ inch pieces, 10–15 (1-second) pulses.



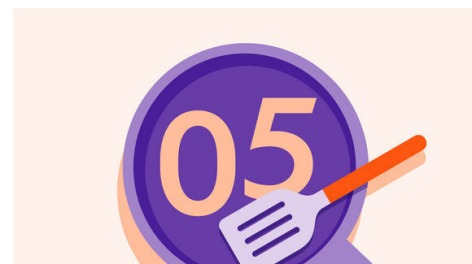
### 3. Assemble toasts

Split **buns**. Divide and spread **shrimp paste** between cut sides of buns. Sprinkle **sesame seeds** over top; lightly press to adhere.



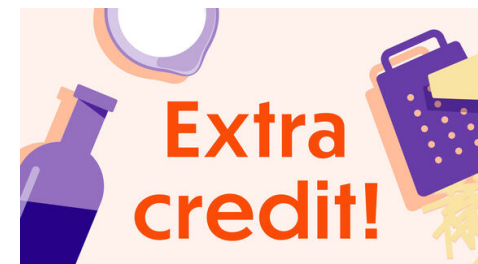
### 4. Fry toasts

In a large heavy skillet, heat ½-inch **neutral oil** over medium until shimmering. Add **half of the toasts**, shrimp-side down, and fry until golden brown, about 2 minutes. Carefully flip and fry until bottom is golden brown, 1–2 minutes more. Transfer to a paper towel-lined plate; lightly season with **salt**. Repeat with remaining toasts.



### 5. Serve

Cut **shrimp toasts** in half. Serve immediately with **sweet chili sauce**. Enjoy!



### 6. Air fry it!

Preheat air fryer to 400°F. Brush or spray **shrimp toasts** on both sides with **oil**. Place in single layer in air fryer basket, shrimp-side up (work in batches, if necessary). Fry until golden brown, 6–8 minutes.