

DINNERLY



Appy Hour! Chinese Shrimp Toast with Sweet Chili Sauce

 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 ²
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 4 (¼ oz) pkts toasted sesame seeds ¹¹
- 2 (3 oz) Thai sweet chili sauce
- 4 potato buns ^{1,7,11}

WHAT YOU NEED

- garlic
- 1 large egg white (save yolk for own use) ³
- 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**.

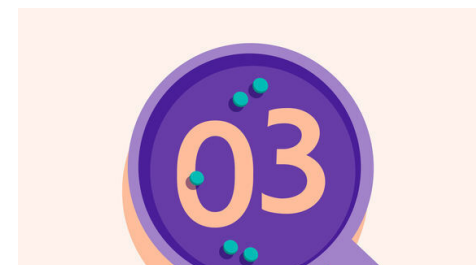
Rinse **shrimp**, then pat very dry (first thaw under cool running water, if needed).



2. Make shrimp paste

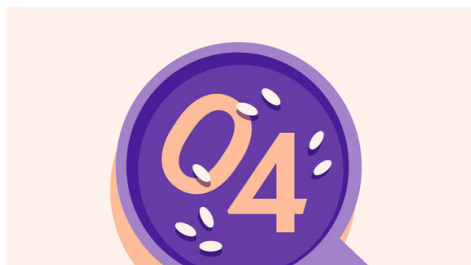
In bowl of a food processor, combine **tamari**, **⅓ of the shrimp**, **1 large egg white**, **¾ teaspoon sugar**, and **¼ teaspoon salt**. Process until smooth and a thick, slightly tacky paste is formed, about 1 minute.

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.



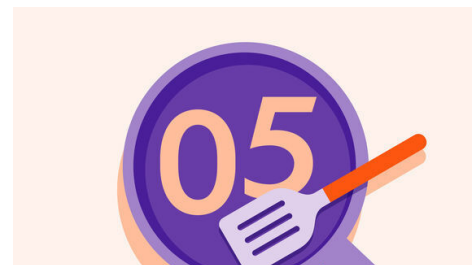
3. Assemble toasts

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



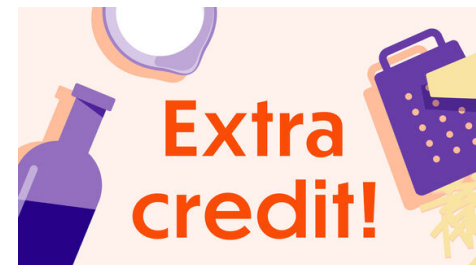
4. Fry toasts

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.