

DINNERLY



Cajun Shrimp Cakes with Roasted Corn

Potatoes & Spicy Mayo



40-50min



2 Servings

Strap on those bibs, you're in for a finger-lickin' ride! We've got you covered!

WHAT WE SEND

- 12 oz red potatoes
- ¼ oz Cajun seasoning
- 1 ear of corn
- 1 lemon
- ½ lb pkg shrimp²
- 3 (1 oz) mayonnaise^{1,3}
- 1 oz panko⁴
- 1 oz Buffalo sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 large egg white¹
- sugar

TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 840kcal, Fat 57g, Carbs 58g,
Protein 28g



1. Roast potatoes

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**; cut into ¾-inch thick wedges.

On a rimmed baking sheet, toss **potatoes** with **1 teaspoon Cajun seasoning** and **2 tablespoons oil**; season with **salt** and **pepper**. Bake on center rack until lightly browned in spots, about 20 minutes.



2. Roast corn

Carefully cut **corn** in half crosswise. Lightly coat with **oil**; season with **salt** and **pepper**.

After roasting for 20 minutes, flip **potatoes**; add **corn** to baking sheet. Continue baking until potatoes are deeply browned and corn is browned in spots, 10–12 minutes.



3. Prep shrimp

Meanwhile, zest **half of the lemon**; then cut lemon into wedges.

Rinse **shrimp**, then pat very dry. Coarsely chop half of the shrimp into ½-inch pieces; finely chop remaining shrimp into a fine paste.



4. Make shrimp cakes

In a medium bowl, combine **finely chopped shrimp**, **lemon zest**, **1 large egg white (save yolk for own use)**, **1 tablespoon mayonnaise**, **1 teaspoon Cajun seasoning**, and **½ teaspoon salt**.

Fold in **coarsely chopped shrimp** and **panko**, gently mixing until evenly combined. Form mixture into 4 (¾-inch-thick) patties.



5. Cook cakes; make sauce

In a medium nonstick skillet, heat **1 tablespoon oil** over medium heat until shimmering. Place **patties** in skillet and cook until golden brown and cooked through, 3–5 minutes per side.

Meanwhile, in a small bowl, stir together **remaining mayonnaise and Cajun seasoning**, **1 tablespoon Buffalo sauce**, and **2 teaspoons sugar**.



6. Serve

Serve **shrimp cakes**, **potato wedges**, and **corn with spicy mayo and lemon wedges**. Enjoy!