

DINNERLY



Crispy Fried Shrimp Plate with Homemade Slaw & Tartar Sauce



30-40min



2 Servings

We. CRUNCH. Are. CRUNCH. Loving. CRUNCH. This. CRUNCH. Dish. Not sure if you can hear us over every bite we take of this extra crispy and extra drool-worthy shrimp plate. Loaded with tangy tartar sauce and even more crunch from our homemade slaw, we're okay with eating this dinner in silence. Or, at least with a soundtrack of CRUNCH. We've got you covered!

WHAT WE SEND

- ¾ oz dill pickles
- ½ lb pkg shrimp³
- ¼ oz granulated garlic
- 14 oz cabbage blend
- 1 oz mayonnaise^{1,4}
- ¼ oz paprika

WHAT YOU NEED

- neutral oil
- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper
- 1 large egg¹
- ¾ cup all-purpose flour²

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 50g, Carbs 43g, Protein 29g



1. Prep ingredients

Finely chop **half of the pickles**, leaving **remaining whole**.

Pat **shrimp** very dry.



2. Make slaw & tartar sauce

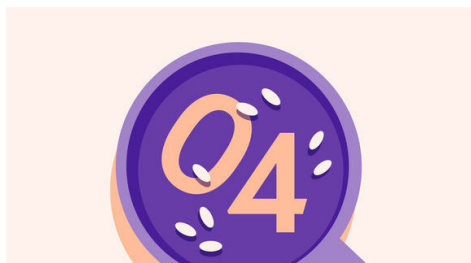
In a medium bowl, whisk **3 tablespoons oil**, **1½ tablespoons vinegar**, a pinch of **granulated garlic**, and a pinch of **sugar**. Add **4 cups shredded cabbage** and toss to combine; season with **salt** and **pepper**.

In a small bowl, combine **mayonnaise**, **chopped pickles**, a pinch of **granulated garlic**, and **1 teaspoon water**; season to taste with **salt** and **pepper**.



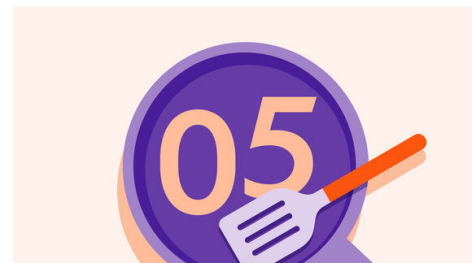
3. Coat shrimp

In a medium bowl, beat **1 large egg** with **2 tablespoons water**. In a resealable bag, combine **¾ cup flour**, **1½ teaspoons paprika**, and season with **salt** and **pepper**. Add **shrimp** to bag, in batches, and shake to coat. Dredge in egg, letting excess egg drip back into bowl. Add back to bag and shake to coat once more. Transfer shrimp to a plate.



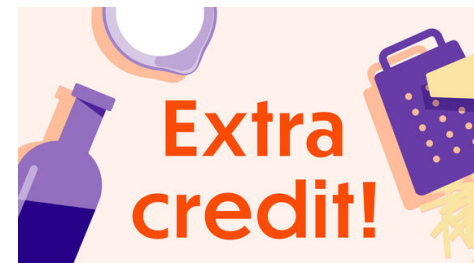
4. Fry shrimp

Heat **½-inch oil** in a medium skillet over medium-high until shimmering (oil should sizzle vigorously). Cook **shrimp**, in batches if necessary, turning once, until golden and crispy, 2-3 minutes. Transfer to a paper towel-lined plate to drain.



5. Serve

Serve **fried shrimp**, **coleslaw**, and **whole pickles** with **tartar sauce** on the side for dipping. Enjoy!



6. How to: shallow fry

The trick to shallow frying at home is allowing the oil to get hot enough before adding the shrimp—this will ensure the coating sticks to the shrimp not the skillet! How do you know when the oil is hot enough? Sprinkle a little of the flour into the oil, and it should sizzle vigorously. When working in batches, allow the oil to come back up to temperature before each.