

DINNERLY



Appy Hour! Shrimp Toasts with Scallion

Ginger & Sweet Chili Sauce



1h



2 Servings

With just one bite of these crispy appetizers, you'll be a shrimp toast convert. Soft, fluffy 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! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- 2 scallions
- 1 piece fresh ginger
- 10 oz pkg jumbo shrimp ⁴
- ½ oz tamari soy sauce ⁵
- ½ oz toasted sesame oil ³
- 4 (¼ oz) pkts toasted sesame seeds ³
- 2 (3 oz) Thai sweet chili sauce
- 4 artisan buns ^{1,2,5,6}

WHAT YOU NEED

- garlic
- 1 large egg white (save yolk for own use) ¹
- sugar
- kosher salt
- neutral oil for frying

TOOLS

- microplane or grater
- food processor
- large heavy skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 29g, Carbs 75g, Protein 22g



1. Prep ingredients

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

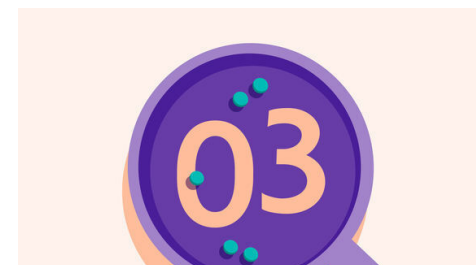
Rinse **shrimp**, then pat very dry (first thaw under cool running water, if needed).



2. Make shrimp paste

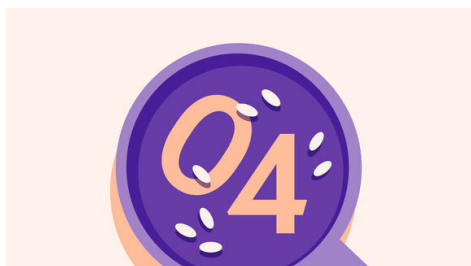
In bowl of a food processor, combine **tamari**, **⅓ of the shrimp**, **1 large egg white**, **¾ teaspoon sugar**, and **¼ teaspoon salt**. Process until smooth and a thick, slightly tacky paste is formed, about 1 minute.

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.



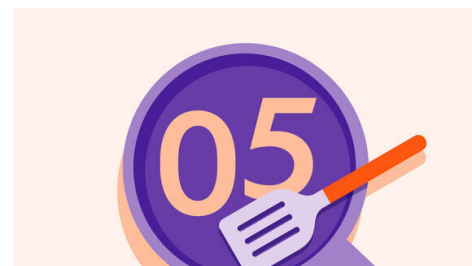
3. Assemble toasts

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



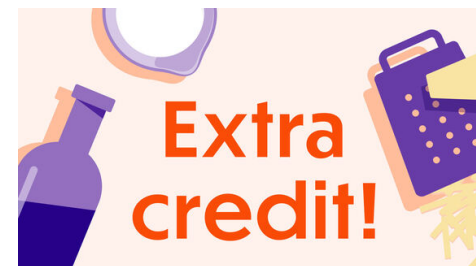
4. Fry toasts

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.