

DINNERLY



ONE-SKILLET

BETTER THAN
TAKE OUT

Crispy Fried Shrimp Roll 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 roll. 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

- garlic (use 1 large clove)
- 2 oz bread & butter pickles¹⁷
- ½ lb pkg shrimp^{2,17}
- shredded cabbage blend (use 4 cups)
- 2 oz mayonnaise^{3,6}
- ¼ oz paprika

WHAT YOU NEED

- neutral oil, such as vegetable
- white wine vinegar (or apple cider vinegar)¹⁷
- sugar
- kosher salt & ground pepper
- egg³
- all-purpose flour¹

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 61g, Carbs 76g, Protein 33g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Finely chop **half of the pickles**, leaving **remaining whole**. Pat **shrimp dry**.



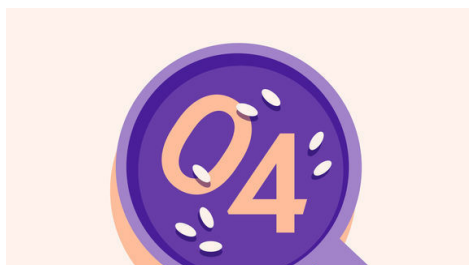
2. Make slaw & tartar sauce

In a medium bowl, whisk **3 tablespoons oil**, **1½ tablespoons vinegar**, **½ teaspoon of the garlic**, and **a pinch of sugar**. Add **4 cups of the shredded cabbage** and toss to combine; season with **salt** and **pepper**. In a small bowl, combine **mayonnaise**, **chopped pickles**, **remaining garlic**, and **1 teaspoon water**; season to taste with **salt** and **pepper**. Set both aside.



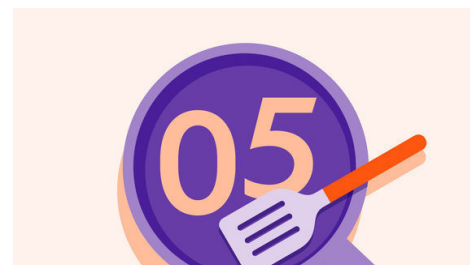
3. Coat shrimp

In a medium bowl, beat **1 large egg** with **2 tablespoons water**. In a resealable bag, combine **¾ cup flour** and **1½ teaspoons of the paprika**; 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. Toast buns & fry shrimp

Brush cut-sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, cut-sides down; cook until lightly browned, 1–2 minutes. Transfer to a plate and wipe out skillet. Heat **½ inch oil** in same skillet over medium-high. Fry **shrimp** in a single layer, in batches if necessary, turning once, until golden and crispy, 2–3 minutes. Transfer to a paper towel-lined plate.



5. Assemble & serve

Top **buns** with **some of the slaw**, then add **fried shrimp** and drizzle with **some of the tartar sauce**. Serve **fried shrimp rolls** with **pickle slices** and **any remaining slaw and tartar sauce** alongside. Enjoy!



6. Keep dipping!

Looking for something extra to keep dunking in that creamy tartar sauce? Make a quick batch of oven fries or a side of roasted broccoli to accompany the crunch of crispy fried shrimp.