

DINNERLY



Ooh La La! New England Shrimp Sandwiches

with Apple-Celery Salad & Chips



30-40min



2 Servings

"New England" has a fancy ring to it. And you deserve all the fancy. We've got you covered!

WHAT WE SEND

- ½ lb pkg shrimp ³
- 1 small bag celery
- ½ oz fresh chives
- 1 apple
- 1 head butter lettuce
- 2 oz mayonnaise ^{1,4}
- 1 lemon
- 2 artisan buns ^{1,2,4,5}
- 2 bags Lay's potato chips

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- unsalted butter ²

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 40g, Carbs 49g, Protein 29g



1. Poach shrimp

In a medium saucepan, bring **1 tablespoon salt**, **½ tablespoon sugar**, and **1½ cups water** to a boil. Rinse **shrimp** and pat dry.

Stir **shrimp** into **boiling water**, cover, and let stand off heat until shrimp are opaque, about 4 minutes, shaking saucepan halfway through. Transfer shrimp to an ice bath and chill until cold, 3–5 minutes; discard cooking liquid.

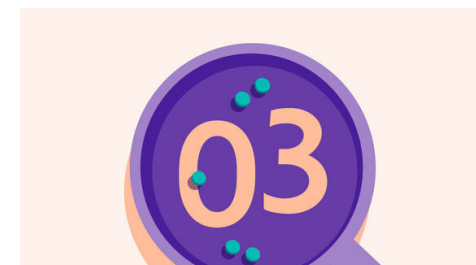


2. Prep ingredients

Finely chop **half of the celery**; thinly slice remaining celery on an angle.

Finely chop **chives**. Halve **apple** and remove core; thinly slice half (save rest for own use).

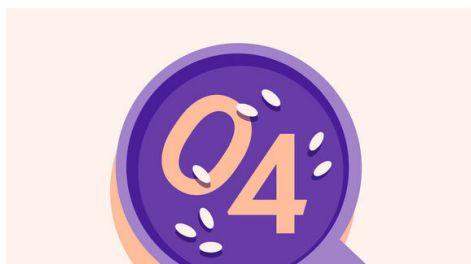
Separate **lettuce leaves**; discard core.



3. Make shrimp salad

Drain **shrimp** and pat dry.

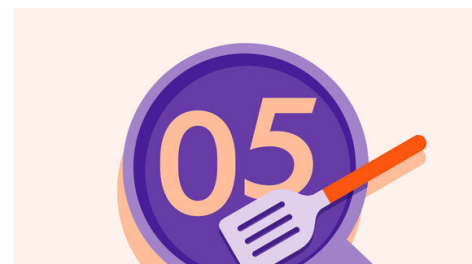
In a medium bowl, stir together **shrimp**, **chopped celery**, **half each of the chives and mayonnaise**, and **1 teaspoon lemon juice**; season to taste with **salt** and **pepper**. Refrigerate until ready to serve.



4. Toast buns

Open **buns**, leaving a hinge on 1 side.

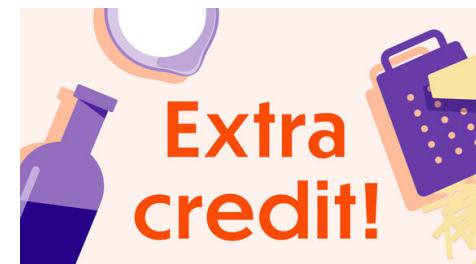
In a medium skillet, melt **1 tablespoon butter** over medium heat. Toast **buns**, cut side down, until lightly golden brown, swirling buns occasionally for even browning, 1–2 minutes. Transfer to cutting board.



5. Assemble & serve

Line **insides of buns** with a **lettuce leaf**; fill buns with **shrimp salad**.

In a large bowl, stir together **remaining mayonnaise and chives** and **½ tablespoon lemon juice**. Add **remaining lettuce and sliced celery and apple** and mix until evenly coated; season to taste with **salt** and **pepper**. Serve **shrimp sandwiches** with **salad** and **potato chips**. Enjoy!



6. Rate your plate!

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