

DINNERLY



Crispy Fried Shrimp with Garlic-Butter Broccoli & Fries

 30min  2 Servings

You know that feeling when you're snacking on chips, but then you reach into the bag to realize it's completely empty? We're not saying you'll scarf down these golden shrimp, crunchy fries, and buttery broccoli like you're binge-watching 5 seasons of a new show. We're just saying everything this dish is—including the garlic dipping sauce—is hard to resist. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- ½ lb broccoli
- ½ lb pkg shrimp ^{2,17}
- 2 oz panko ¹
- 1 oz pkt sour cream ⁷
- 1 oz mayonnaise ^{3,6}

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- butter ⁷
- egg ³
- apple cider vinegar (or white wine vinegar)

TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1070kcal, Fat 79g, Carbs 70g, Protein 30g



1. Prep fries

Place a rimmed baking sheet on the lower rack of oven and preheat to 450°F. Peel and finely chop **1 teaspoon garlic**. Scrub **potato**, then halve crosswise and cut lengthwise into ½-inch thick fries. Transfer to half of the preheated baking sheet; carefully toss with **1½ tablespoons oil**, **a pinch of salt**, and **a few grinds pepper**.



2. Roast fries & broccoli

Trim ends from **broccoli**; cut into 1-inch florets. Transfer to other half of baking sheet; toss with **2 teaspoons oil** and **a pinch each salt and pepper**. Roast on lower oven rack until veggies are tender and browned in spots, 15–17 minutes. Toss broccoli with **1 tablespoon butter** and ½ **teaspoon of the chopped garlic**. Bake until butter is melted, 1–2 minutes.



3. Bread shrimp

Pat **shrimp** dry. In a medium bowl, whisk together **1 large egg** and **1 tablespoon water**; season with **salt** and **pepper**. In a resealable plastic bag, mix together **panko** and **a pinch each salt and pepper**. Coat shrimp in egg, letting excess egg drip back into the bowl. Add to bag with panko, shaking to coat; transfer to a plate (shrimp will not be completely coated).



4. Cook shrimp

Heat **¼ inch oil** in a large heavy skillet, preferably cast-iron, over medium-high, until shimmering. Add **shrimp** in a single layer. Cook, flipping once, until golden brown and crispy, about 2 minutes per side. Drain on a paper towel-lined plate; season with **salt**.



5. Finish & serve

In a small bowl, stir to combine **sour cream**, **mayonnaise**, **remaining ½ teaspoon chopped garlic**, and **1 teaspoon each water and vinegar**; season to taste with **salt** and **pepper**. Serve **crispy shrimp** and **oven fries** with **garlic-butter broccoli** alongside and **creamy garlic sauce** for dipping. Enjoy!



6. Make it easy!

Not all fried foods are created equally. You can easily oven-fry the shrimp on another rimmed baking sheet. Along with your broccoli and fries, it makes an oven-only dinner.