

DINNERLY



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

- 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}
- paprika (use 1½ tsp)

WHAT YOU NEED

- neutral oil
- white wine vinegar (or apple cider vinegar)¹⁷
- sugar
- kosher salt & ground pepper
- 1 large egg³
- ¾ cup 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 830kcal, Fat 59g, Carbs 52g, Protein 25g



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 chopped 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**, remaining chopped 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**, **1½ teaspoons of the 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 **¼ inch oil** in medium skillet over medium-high. Fry **shrimp** in a single layer, working in batches if necessary, turning once, until golden and crispy, 2–3 minutes. Transfer to a paper towel-lined plate.



5. Serve

Serve **fried** with **pickle slices** and **slaw** 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.