



Buffalo Tossed Shrimp

with DIY Ranch and Sweet Potato Fries

Quick

Spicy

30 Minutes



Shrimp



Artisan Roll



Hot Sauce



Mayonnaise



Chives



Sour Cream



White Wine Vinegar



Spring Mix



Sweet Potato

HELLO BUFFALO SAUCE

Hot sauce and butter combine for a pub night classic!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, strainer, large non-stick pan, paper towels, parchment paper, small bowl, measuring spoons

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Artisan Roll	2	4
Hot Sauce 🌶️	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Chives	7 g	7 g
Sour Cream	3 tbsp	6 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Sweet Potato	340 g	680 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1



Bake sweet potatoes

Cut **sweet potatoes** into ½-inch thick wedges. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 22-24 min.

2



Prep

While **sweet potatoes** roast, thinly slice **chives**. Drain, then pat **shrimp** dry with paper towels.

3



Make ranch

Add **chives**, **mayo**, **sour cream**, and **vinegar** to a small bowl. Stir to combine. Season with **salt** and **pepper**. Set aside.

4



Cook buffalo shrimp

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. Add **hot sauce** to the pan. Cook, stirring occasionally, until **buffalo sauce** thickens slightly and **shrimp** are coated and cooked through, 2-3 min.**

5



Toast rolls

Split **rolls** open and arrange them on another baking sheet, open-side up. Toast in the **top** of the oven, until golden-brown, 5-6 min. (**TIP:** Keep your eye on the rolls, so they don't burn!)

6



Finish and serve

Spread **1 tbsp ranch** on **each roll**, then top with **spring mix** and **buffalo shrimp**. Serve with **sweet potato wedges** and **remaining ranch** alongside, for dipping.

Dinner Solved!