



Buffalo-Tossed Shrimp

with DIY Ranch and Sweet Potato Fries

Spicy 30 Minutes



Shrimp



Sub 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 450°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Sub 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	28 g	56 g
Sweet Potato	510 g	1020 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 the website or app for the as-prepared recipe nutritional 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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Bake sweet potatoes

Cut **sweet potatoes** into ½-inch thick wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



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.**



Prep

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



Toast rolls

While **shrimp** cook, split **rolls** open and arrange them on another baking sheet, cut-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!)



Make ranch

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



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!