



# Buffalo-Tossed Shrimp

with DIY Ranch and Sweet Potato Wedges

Spicy 30 Minutes



Shrimp



Brioche Bun



Hot Sauce



Mayonnaise



Sour Cream



White Wine Vinegar



Spring Mix



Sweet Potato



Honey



Dill-Garlic Spice Blend

## 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
Brioche Bun	2	4
Hot Sauce 🌶️	3 tsp	6 tsp
Mayonnaise	2 tbsp	4 tbsp
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
Honey	1 tbsp	2 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
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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## Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss coat. 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 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** and **honey** to the pan. Cook, stirring occasionally, until **buffalo sauce** thickens slightly, 1 min.



## Prep

While **sweet potato wedges** roast, using a strainer, drain **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



## Toast buns

While **shrimp** cook, halve **buns**, then arrange them on an unlined baking sheet, cut-side up. Toast in the **bottom** of the oven until golden-brown, 5-6 min. (**TIP:** Keep your eye on buns so they don't burn!)



## Make ranch

Add **Dill-Garlic Spice Blend**, **mayo**, **sour cream**, and **vinegar** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Finish and serve

Spread **2 tbsp ranch** (dbl for 4 ppl) over **buns**. Stack **spring mix** and **buffalo shrimp** on **bottom buns**. Close with **top buns**. Serve **sweet potato wedges** on the side with **remaining ranch** alongside for dipping.

## Dinner Solved!