



Buffalo-Tossed Shrimp

with Ranch and Sweet Potato Wedges

Spicy

30 Minutes



Shrimp



Artisan Bun



Hot Sauce



Sweet Potato



Honey



Spring Mix



Roma Tomato



Ranch Dressing



Green Onion



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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
Artisan Bun	2	4
Hot Sauce 🍷	1 tbsp	2 tbsp
Sweet Potato	510 g	1020 g
Honey	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Roma Tomato	80 g	160 g
Ranch Dressing	4 tbsp	8 tbsp
Green Onion	2	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.)



Toast buns

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



Prep

- Meanwhile, cut **tomato** into ¼-inch slices.
- Thinly slice **green onions**.
- Stir together **green onions** and **ranch dressing** in a small bowl.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



Finish and serve

- Spread **2 tbsp ranch** (dbl for 4 ppl) over **buns**.
- Stack **spring mix**, **tomatoes** and **Buffalo shrimp** on **bottom buns**. Close with **top buns**.
- Divide **sandwiches** and **sweet potato wedges** between plates.
- Serve **remaining ranch** alongside for dipping.

Dinner Solved!



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 **half the hot sauce** (use all for 4 ppl) and **honey** to the pan. Cook, stirring occasionally, until **Buffalo sauce** thickens slightly, 30 sec.