



New England-Style Shrimp Rolls with Apple Salad

Family Friendly

Quick

25 Minutes



Shrimp



Artisan Roll



Celery



Dill



Dijon Mustard



Mayonnaise



Lemon



Gala Apple



Spring Mix



Lemon-Pepper
Seasoning

HELLO DILL

This delicate herb comes from the same family as parsley and celery!

Start here

Before starting, wash and dry all produce.

Dill Guide for Step 5 (dbl for 4 ppl):

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

Bust out

Measuring spoons, strainer, medium pot, 2 large bowls, measuring cups, whisk, large non-stick pan, zester/microplane, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Artisan Roll	2	4
Celery	3	6
Dill	7 g	7 g
Dijon Mustard	1½ tsp	3 tsp
Mayonnaise	4 tbsp	8 tbsp
Lemon	1	1
Gala Apple	1	2
Spring Mix	56 g	113 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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 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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Prep

Add 6 cups **water**, **half the Lemon-Pepper Seasoning** and **2 tsp salt** to a medium pot (use the same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, halve **celery** lengthwise, then cut into ¼-inch pieces. Finely chop **dill**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Core, then cut **apple** into ¼-inch slices. Drain and rinse **shrimp**, using a strainer.



Sear rolls

Heat a large non-stick pan over high heat. While the pan heats, split **rolls** lengthwise, leaving the centre intact. Open up **rolls** like a book. Spread **2 tbsp butter** (dbl for 4 ppl) on cut-sides. Carefully place **rolls** in the hot pan, cut-side down. (**NOTE:** Don't overcrowd the pan; sear rolls one at a time if necessary) Sear, gently pressing down, until **rolls** are golden-brown, 2-4 min.



Cook shrimp

Once **water** comes to a boil, add **shrimp** and cook until **shrimp** just turn pink, 1-2 min.** Drain **shrimp** using a clean strainer, then run cold water over **shrimp** until cool. (**TIP:** Plunge shrimp into ice water for faster results.) Pat **shrimp** dry with paper towels, then cut into ½-inch pieces.



Make filling

While **rolls** sear, add **shrimp**, **celery**, **mayo**, **Dijon**, **lemon zest**, **1 tsp dill**, **¼ tsp sugar** and **½ tsp lemon juice** (dbl all for 4 ppl) to another large bowl. (**NOTE:** Reference dill guide.) Season with **salt** and **remaining Lemon-Pepper Seasoning**. Toss to combine.



Make vinaigrette

While **shrimp** cool, whisk together **½ tbsp lemon juice**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl all for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



Finish and serve

Add **apples** and **spring mix** to the bowl with **vinaigrette**. Toss to coat. Divide **salad** between pates. Fill **rolls** with **shrimp filling** and serve alongside. Sprinkle with any **remaining dill**, if desired. Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!