



Popcorn Shrimp and Chopped Salad

with DIY Seafood Sauce













PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Shrimp
-  Cajun Seasoning
-  Panko Breadcrumbs
-  Mayonnaise
-  Spring Mix
-  Worcestershire Sauce
-  Sweet Chili Sauce
-  Ketchup
-  Garlic
-  Roma Tomato
-  Mini Cucumber
-  White Wine Vinegar
-  Ciabatta Roll

HELLO SHRIMP

Our shrimp are sustainably sourced to help preserve the health of our oceans.

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

2 Baking Sheets, Medium Bowl, Measuring Spoons, Shallow Dish, Strainer, Large Bowl, Small Bowl, Whisk, Paper Towels, Garlic Press

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Cajun Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	113 g	227 g
Worcestershire Sauce	1 tbsp	2 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Ketchup	1 tbsp	2 tbsp
Garlic	3 g	6 g
Roma Tomato	80 g	160 g
Mini Cucumber	66 g	132 g
White Wine Vinegar	1 tbsp	2 tbsp
Ciabatta Roll	1	2
Sugar*	1 tsp	2 tsp
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.

Contact

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1. PREP

Peel, then mince or grate **garlic**. Cut **tomatoes** into ½-inch pieces. Cut **cucumbers** in half, lengthwise, then into ½-inch thick half-moons. Drain and rinse **shrimp**, then pat dry with paper towel.



4. MAKE CROUTONS & SAUCE

Meanwhile, cut **ciabatta** into ½-inch pieces. Toss **ciabatta pieces** with ½ **tbsp oil** (dbl for 4 ppl) on another baking sheet. Season with **salt and pepper**. Toast in the **top** of the oven, stirring halfway through, until lightly golden, 2-4 min. Meanwhile, stir together **ketchup**, **sweet chili sauce**, **Worcestershire sauce** and ¼ **tsp garlic** (dbl for 4 ppl) in a small bowl. (**NOTE:** Reference Garlic Guide.) Set aside.



2. COAT SHRIMP

Toss **shrimp** with 3 **tbsp mayo** (dbl for 4 ppl) and **half the Cajun seasoning** in a large bowl. Season with **salt and pepper**. Combine **panko** and **remaining Cajun seasoning** in a shallow dish. Working with 4 **shrimp** at a time, toss into **panko mixture**, then transfer to a baking sheet (**NOTE:** Use two baking sheets for 4ppl). Repeat in batches until **all shrimp** are coated.



5. MAKE SALAD

Whisk together **remaining mayo**, 1 **tbsp vinegar**, 1 **tsp sugar** and 2 **tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **salt and pepper**. Add **tomatoes**, **cucumber**, **spring mix** and **croutons**. Toss together.



3. BAKE SHRIMP

Drizzle 1 **tbsp oil** (dbl for 4 ppl) over **shrimp**. (**NOTE:** For 4 ppl, use 1 **tbsp oil** per baking sheet.) Bake in the **middle** of the oven, until cooked through and golden-brown, 14-15 min.** (**NOTE:** for 4 ppl bake in the middle and bottom of the oven).



6. FINISH AND SERVE

Divide **popcorn shrimp** and **chopped salad** between plates. Serve with **seafood sauce** for dipping. (**NOTE:** Shrimp will be very hot! Set aside to cool slightly before digging in!)

Dinner Solved!