

# New England-Style Shrimp Rolls

*with Grilled Green & Yellow Wax Bean Salad*

The Northeast is famous for its seafood. In New England especially, the seafood sandwich (or “roll”) has become a hallmark of the local cuisine, a delicious point of pride among residents. In this recipe, we’re taking inspiration from the classic shrimp roll, preparing it simply and seasoning it traditionally. And as a seasonal side, you’ll grill up green and yellow wax beans. Their slight char highlights the savory richness of the sandwiches.



## Ingredients

- 8 Ounces Shrimp
- 2 Top-Sliced Hot Dog Buns
- 6 Ounces Green & Yellow Wax Beans
- 1 Lemon
- 1 Stalk Celery
- 1 Bunch Tarragon

## Knick Knacks

- 2 Teaspoons Dijon Mustard
- 2 Teaspoons Old Bay Seasoning
- 1 Mini Bottle Tabasco Hot Sauce
- 1 Shallot
- ¼ Cup Mayonnaise

Makes 2 Servings

About 575 Calories Per Serving

Cooking Time: 25 to 35 minutes





1



## Prepare the ingredients:

Preheat the grill (or broiler) on a medium-high flame. (If broiling, set a broiler pan or broiler-safe dish at least 4 inches away from the heat source.) Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Trim off and discard the stem ends of the green and yellow wax beans. Quarter and deseed the lemon. Small dice the celery. Pick the tarragon leaves off the stems; discard the stems and roughly chop the leaves. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place in a bowl with **the juice of all 4 lemon wedges**.

2



## Cook the shrimp:

Add **half the Old Bay seasoning** and the **shrimp** to the pot of boiling water. Cook 1 to 2 minutes, or until the shrimp are opaque and cooked through. Thoroughly drain the cooked shrimp and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Transfer to a medium bowl.

3



## Make the vinaigrette:

Add the **mustard** to the **shallot-lemon juice mixture**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

4



## Dress the shrimp:

To the bowl of cooked shrimp, add the **mayonnaise**, **tarragon**, **celery**, **1 tablespoon of the vinaigrette**, **all but a pinch of the remaining Old Bay seasoning** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Stir until thoroughly combined; season with salt and pepper to taste.

5



## Grill the beans & buns:

Add the **green and yellow wax beans** to the preheated grill in a single, even layer, perpendicular to the grate. (Alternatively, heat a stovetop grill pan on medium-high until hot.) Cook, turning halfway through, 1 to 2 minutes, or until slightly blackened and blistered. While the beans cook, add the **buns** and toast 3 to 5 seconds per side, or until warmed through. Transfer to a plate.

6



## Finish & plate your dish:

In a medium bowl, combine the **grilled green and yellow wax beans** and as much of the **remaining vinaigrette** as you'd like; toss to combine and season with salt and pepper to taste. Divide the **toasted buns** between 2 plates. Fill each with half the **dressed shrimp**; garnish with the **remaining Old Bay seasoning**. Serve with the **finished green and yellow wax beans** and **any remaining hot sauce** on the side. Enjoy!