

Sautéed Shrimp Sandwiches

with Saffron Aioli & Celery-Parmesan Salad

Saffron and seafood are a favorite pairing throughout the Mediterranean. Though the use of saffron is most prominent in Middle Eastern and North African cuisines, Sardinia (an island off Italy's west coast) is also famous for its saffron, which Sardinians have cultivated for hundreds of years. In this dish, we're drawing inspiration from Sardinian cuisine and creating sandwiches with sautéed shrimp and a creamy saffron aioli. Served with a side salad of celery, olives, toasted almonds and Parmesan cheese, this summery meal is incredibly gourmet and satisfying.



Ingredients

10 Ounces Shrimp
2 Hot Dog Buns
2 Stalks Celery
2 Cloves Garlic
1 Lemon
1 Bunch Parsley

Knick Knacks

2 Tablespoons Sliced Almonds
1 Ounce Kalamata Olives
¼ Cup Shaved Parmesan Cheese
¼ Cup Mayonnaise
1/16 Teaspoon Saffron Powder

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Using a peeler, remove the rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Pick the parsley leaves off the stems; discard the stems. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop. Slice the celery on an angle into thin strips.

2



Make the saffron aioli:

In a small bowl, combine the **mayonnaise**, **saffron powder**, **half the garlic paste** and the **juice of 2 lemon wedges**. Stir to thoroughly combine and season with salt and pepper to taste.

3



Toast the almonds:

Heat a medium, dry pan (nonstick, if you have one) on medium until hot. Add the **almonds**. Toast, stirring frequently, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a bowl. Wipe out the pan.

4



Cook the shrimp:

Pat the **shrimp** dry with paper towels and season with salt and pepper on both sides. In the pan used to toast the almonds, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned shrimp and **remaining garlic paste**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through. Transfer to a bowl. Wipe out the pan.

5



Toast the buns & make the sandwiches:

In the pan used to cook the shrimp, heat 2 teaspoons of olive oil on medium until hot. Add the **buns**. Toast 30 to 45 seconds per side, or until lightly browned and crispy. Transfer to a clean, dry work surface. Split the buns. Spread a thin layer of the **saffron aioli** into each bun (you will have extra). Divide the **cooked shrimp** between the buns. Top with as much of the **remaining saffron aioli** as you'd like.

6



Make the salad & plate your dish:

In a medium bowl, combine the **celery**, **olives**, **toasted almonds**, **lemon zest**, **cheese** and **half the parsley**; season with salt and pepper. Add the **juice of the remaining lemon wedges** and a drizzle of olive oil; toss to coat and season with salt and pepper to taste. Divide the **sandwiches** and **salad** between 2 dishes. Garnish the sandwiches with the **remaining parsley**. Enjoy!