

Crispy Shrimp Po' Boys

with Cabbage Slaw & Rémoulade Sauce

Our take on the iconic New Orleans sandwich, po' boys, features juicy shrimp coated in rice flour and pan-fried for deliciously crisp texture. To spread in our toasted, soft buns, we're making rémoulade, a classic Creole spread typically served with seafood. It combines creamy mayonnaise, sweet pickles and sharp Dijon mustard, creating a sensational combination of flavors. For our slaw, red cabbage tossed with a sweet-tangy dressing provides welcome crunch.



Blue Apron Wine Pairings

Rice Family Vineyards Pinot Gris, 2015

Los Alamos View Sauvignon Blanc, 2014



Ingredients

15 Ounces Shrimp
4 Hot Dog Buns
½ Pound Red Cabbage
1 Bunch Parsley

Knick Knacks

2 Tablespoons Dijon Mustard
2 Tablespoons White Wine Vinegar
1 Ounce Sweet Piquanté Peppers
1 Shallot
1 Tablespoon Sugar
⅓ Cup Mayonnaise
¼ Cup Rice Flour
¼ Cup Sweet Pickle Relish

Makes: 4 servings

Prep Time: 10 minutes | **Cook Time:** 15–25 minutes



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Recipe #376

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1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut out and discard the cabbage core; thinly slice the leaves. Peel the shallot and finely chop to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**. Finely chop the parsley leaves and stems. If necessary, halve the buns, keeping them intact. Thinly slice the peppers.

2



Make the slaw:

In a large bowl, combine the **cabbage**, **sugar**, **shallot-vinegar mixture** and $\frac{1}{4}$ of the **mayonnaise**. Drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Transfer to a serving dish.

3



Make the rémoulade:

While the slaw marinates, in a medium bowl, combine the **mustard**, **relish**, **half the parsley** and the **remaining mayonnaise**. Season with salt and pepper to taste.

4



Coat the shrimp:

While the slaw continues to marinate, pat the **shrimp** dry with paper towels; place in a large bowl. Season with salt and pepper; toss to coat. Add the **flour** and toss to thoroughly coat.

5



Cook the shrimp:

While the slaw continues to marinate, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a pinch of flour sizzles immediately when added, add the **coated shrimp** (tapping off any excess flour before adding) in a single, even layer. Cook 2 to 3 minutes per side, or until lightly browned and cooked through. Transfer to a paper towel-lined plate and immediately season with salt and pepper.

6



Toast the buns & serve your dish:

While the shrimp cook, place the **buns** on a sheet pan, cut sides up. Toast in the oven 2 to 4 minutes, or until the edges are lightly browned and the buns are heated through. Remove from the oven. Carefully transfer to a clean, dry work surface. Spread the insides with as much of the **rémoulade** as you'd like (you will have extra). Top with the **cooked shrimp** and **peppers**. Transfer to a serving dish. Garnish with the **remaining parsley**. Serve with the **slaw** on the side. Enjoy!