

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
1/2 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
1/3 Cup Mayonnaise
1/4 Cup Rice Flour
1/4 Cup Sweet Pickle Relish

Makes: 4 servings

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

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp376

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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.

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Make the remoulade:

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.

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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.

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 **remoulade** 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!