

Crispy Shrimp Po' Boys

with Cabbage Slaw & Rémoulade Sauce

Our take on the iconic New Orleans sandwich, the po' boy, features juicy shrimp coated in rice flour and pan-fried for deliciously crispy texture. To dress our toasted buns, we're making a sauce inspired by rémoulade (a classic Creole spread typically served with seafood). It combines creamy mayonnaise, sweet pickles and sharp Dijon mustard, creating a deliciously well balanced combination of flavors. On the side, a tangy-sweet slaw of red cabbage completes the dish with 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 Ounce Sweet Piquanté Peppers
¼ Cup Sweet Pickle Relish
½ Pound Red Cabbage
1 Bunch Parsley

Knick Knacks

2 Tablespoons Dijon Mustard
2 Tablespoons White Wine Vinegar
1 Shallot
1 Tablespoon Sugar
⅓ Cup Mayonnaise
¼ Cup Rice Flour

Makes: 4 servings

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



1



Prepare the ingredients:

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

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 2 tablespoons of olive oil on medium-high until hot. 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 heated through and the edges are lightly browned. Remove from the oven. Carefully transfer to a clean, dry work surface. Spread the insides of the toasted buns with as much of the **rémoulade sauce** as you'd like (you may 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!