

# Shrimp Rolls

with Quick Pickles & Sweet Potato Wedges

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Seafood rolls are a New England summer favorite. Ours feature sautéed shrimp tossed with crunchy celery and hot fresno pepper in a creamy blend of Dijon mustard and mayonnaise—all piled inside soft toasted buns. For a special touch, we're serving quick pickled cucumber spears infused with dill and garlic. A side of sweet potato wedges rounds it all out with extra heartiness.



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Light & Fresh

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## Ingredients



10 oz  
SHRIMP



2  
HOT DOG BUNS



2 cloves  
GARLIC



1  
KIRBY CUCUMBER



1  
RED FRESNO  
PEPPER



1  
LEMON



1 lb  
SWEET POTATOES



1 stalk  
CELERY



1 bunch  
DILL

## KNICK KNACKS:



1 Tbsp  
SUGAR



1/4 cup  
WHITE WINE  
VINEGAR



1/4 cup  
CREAMY  
MUSTARD SAUCE



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## 1 Prepare & roast the sweet potatoes:

- ☐ Preheat the oven to 475°F. Wash and dry the **sweet potatoes**. Cut the sweet potatoes lengthwise into 1/2-inch-wide wedges. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer.
- ☐ Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove the roasted sweet potatoes from the oven. Transfer to a serving dish and set aside in a warm place.

## 2 Prepare the remaining ingredients:

- ☐ While the sweet potatoes roast, wash and dry the remaining fresh produce.
- ☐ Peel the garlic; using the flat side of your knife, gently smash each clove to flatten.
- ☐ Roughly chop half the dill. Keep the remaining dill sprigs whole.
- ☐ Quarter and deseed the lemon.
- ☐ Quarter the cucumber lengthwise; halve crosswise. Place in a medium heatproof bowl; top with **the juice of 2 lemon wedges**. Toss to coat.
- ☐ If necessary, halve the buns, keeping the bottoms intact.
- ☐ Thinly slice the celery.
- ☐ Cut off and discard the stem end of the pepper; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the pepper crosswise. Thoroughly wash your hands and cutting board immediately after handling the pepper.

## 3 Make the pickles:

- ☐ While the sweet potatoes continue to roast, in a small pot, combine the **vinegar, sugar, garlic, whole dill sprigs, a big pinch of salt, and 1/4 cup of water**; heat to boiling on high. Once boiling, cook, without stirring, 2 to 4 minutes, or until the liquid is slightly reduced in volume.
- ☐ Carefully pour into the bowl of **cucumber**; stir to coat. Set aside to cool, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 4 Cook the shrimp:

- ☐ While the pickles cool, rinse the **shrimp** and pat dry with paper towels; season with salt and pepper. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned shrimp. Cook, stirring occasionally, 2 to 4 minutes, or until opaque and just cooked through. Transfer to a medium bowl.

## 5 Toast the buns:

- ☐ While the shrimp cooks, place the **buns** on a separate sheet pan, cut side up. Toast in the oven 3 to 4 minutes, or until the edges are lightly browned. Remove from the oven and transfer to a work surface.

## 6 Dress the shrimp & plate your dish:

- ☐ To the bowl of **cooked shrimp**, add the **celery, creamy mustard sauce, the juice of the remaining lemon wedges, and as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to thoroughly combine. Season with salt and pepper to taste. Evenly divide the dressed shrimp between the **toasted buns**.
- ☐ Divide the shrimp rolls, **roasted sweet potatoes**, and **pickles** (discarding the liquid, garlic, and dill sprigs before serving) between 2 dishes. Garnish the rolls with the **chopped dill**. Enjoy!