

# Creamy Shrimp Rolls

*with Pickle Chips & Roasted Sweet Potato Wedges*

**TIME:** 30-40 minutes

**SERVINGS:** 4

These shrimp rolls get plenty of classic appeal from seasonings like sweet paprika, celery seeds, and mustard powder—plus creamy mustard sauce and pickle chips.



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 1/8 lbs  
SHRIMP



4  
HOT DOG BUNS



2 cloves  
GARLIC



3  
SWEET POTATOES



1  
ROMAINE  
LETTUCE HEART



1 stalk  
CELERY



3 oz  
PICKLE CHIPS



1/2 cup  
CREAMY  
MUSTARD SAUCE



1 Tbsp  
CHESAPEAKE  
SPICE BLEND\*

\* Sweet Paprika, Celery Seeds, Ground Yellow Mustard, & Ground Bay Leaves



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## 1 Prepare & roast the sweet potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **sweet potatoes** lengthwise into 1-inch-wide wedges. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- ☐ Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 2 Prepare the remaining ingredients:

- ☐ While the sweet potatoes roast, peel and roughly chop the **garlic**.
- ☐ If necessary, halve the **buns**, keeping the bottoms intact.
- ☐ Thinly slice the **celery**. Roughly chop the **pickles**.
- ☐ Cut off and discard the root end of the **lettuce**; thinly slice the leaves.

## 3 Cook the shrimp:

- ☐ While the sweet potatoes continue to roast, pat the **shrimp** dry with paper towels. Place in a bowl; season with salt, pepper, and the **spice blend**.
- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic** and seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp are opaque and cooked through. Transfer to a large bowl.

## 4 Toast the buns:

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



## 5 Dress the shrimp & serve your dish:

- ☐ Add the **sliced celery**, **chopped pickles**, and **creamy mustard sauce** to the bowl of **cooked shrimp**; season with salt and pepper. Stir to combine and season with salt and pepper to taste.
- ☐ Divide the dressed shrimp and **sliced lettuce** among the **toasted buns**.
- ☐ Serve the shrimp rolls with the **roasted sweet potatoes** on the side. Enjoy!

