

Cajun-Spiced Shrimp Sandwiches

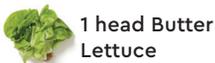
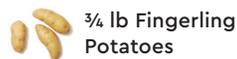
with Pancetta & Sour Cream-Topped Potatoes

2 SERVINGS

30-40 MINS



Ingredients*



WHY WE LOVE THIS DISH

To pair with dynamic shrimp sandwiches—layered with crunchy pickles and a tangy caper sauce—we're making a side of loaded fingerling potatoes, first roasted with our classic weeknight hero spice blend, then topped with crispy pancetta, rich sour cream (seasoned with even more of the spice blend), and verdant chives for a fresh finish.

1. peeled & deveined

2. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

3. Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper

*Ingredients may be replaced and quantities may vary.



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Halve the **rolls**.
- Thinly slice the **chives**.
- Roughly chop the **capers**.
- In a bowl, combine the **dijonnaise**, **mayonnaise**, and **chopped capers**.
- In a separate bowl, combine the **sour cream** and a **large pinch of the weeknight hero spice blend**. Season with salt and pepper.



2 Roast the potatoes

- Line a sheet pan with foil.
- Transfer the **halved potatoes** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **remaining weeknight hero spice blend**. Toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, flipping halfway through, or until browned and tender when pierced with a fork.
- Remove from the oven.



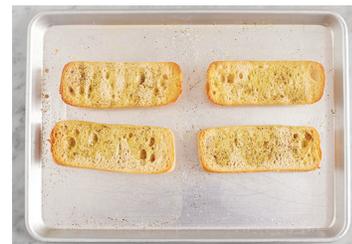
3 Crisp the pancetta

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until crispy and cooked through.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.



4 Toast the rolls

- Transfer the **halved rolls** to a separate sheet pan, cut side up. Drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 6 to 8 minutes, or until lightly browned around the edges.
- Remove from the oven.



5 Cook the shrimp

- Meanwhile, pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl. Season with salt, pepper, and the **Cajun spice blend**. Stir to coat.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Turn off the heat.



6 Dress the lettuce & serve your dish

- Cut off and discard the root end of the **lettuce**; separate the leaves. Place in a large bowl. Add the **vinegar** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat.
- Assemble the sandwiches using the **toasted rolls**, **caper-dijon sauce**, **pickle chips**, **dressed lettuce**, and **cooked shrimp**.
- Serve the **sandwiches** with the **roasted potatoes** on the side. Garnish the potatoes with the **seasoned sour cream**, **crispy pancetta**, and **sliced chives**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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