

# Shrimp Po' Boy Sandwiches

*with Butter Lettuce & Apple Salad*

This Louisiana specialty combines the state's diverse culinary influences. Crunchy-crustured French-style rolls are filled with fresh seafood seasoned to pleasantly spicy perfection. In our version, we're putting a gourmet spin on this humble fare. With a butter lettuce salad and a traditional remoulade (a French sauce similar to tartar sauce), these shrimp sandwiches are our Mardi Gras salute to the Big Easy.



## Ingredients

- 8 Ounces Shrimp
- 2 Sandwich Rolls
- 1 Apple
- 1 Head Butter Lettuce
- 1 Lemon
- 1 Large Bunch Parsley

## Knick Knacks

- 3 Tablespoons Whole Grain Dijon Mustard
- 2 Tablespoons Sweet Pickle Relish
- 1 Mini Bottle Tabasco Hot Sauce
- 1/3 Cup Mayonnaise

1 Tablespoon Po' Boy Spice Blend

*(Sweet Paprika, Celery Seeds, Dried Parsley, Ground Mustard, Cornstarch & Cajun Seasoning)*

**Makes 2 Servings**

**About 570 Calories Per Serving**

**Cooking Time: 15 to 25 minutes**



1



### Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Slice the rolls lengthwise, keeping them intact (they should resemble hot dog buns). Quarter and deseed the lemon. Core the apple and cut into matchsticks; toss with **the juice of 1 lemon wedge** to prevent browning. Cut off and discard the root end of the lettuce; separate the leaves. Pick the parsley leaves off the stems; discard the stems. Toss the **shrimp** with the **spice blend**; season with salt and pepper.

2



### Make the remoulade sauce & vinaigrette:

In a medium bowl, combine the **mayonnaise**, **sweet pickle relish** and **2/3 of the mustard**; season with salt and pepper to taste. In a small bowl, combine **the remaining mustard** and **the juice of the remaining lemon wedges**; season with salt and pepper to taste. Slowly whisk **2 tablespoons of olive oil** into the mustard-lemon mixture until well combined. Set both bowls aside.

3



### Toast the rolls:

Place the **sliced rolls** on a sheet pan. Toast in the oven 3 to 5 minutes, or until lightly browned and crunchy. Remove from the oven and transfer to a clean, dry work surface.

4



### Cook the shrimp:

While the rolls toast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **seasoned shrimp** and cook, stirring occasionally, 2 to 3 minutes, or until opaque and cooked through. Remove from heat.

5



### Assemble the sandwiches:

Line each **toasted roll** with **1 to 2 lettuce leaves**. Top each with some of the **remoulade sauce** and **half the cooked shrimp**. Top with any remaining remoulade sauce, if desired.

6



### Make the salad & plate your dish:

Just before serving, in a large bowl, combine the **apple**, **parsley** and **remaining lettuce**. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to coat. Season with salt and pepper to taste. Divide the **sandwiches** between 2 plates; serve with the **salad** and **Tabasco hot sauce** on the side. (Only use as much Tabasco as you'd like, depending on how spicy you'd like the dish to be.) Enjoy!