



In your box

- 1 oz. Sour Cream
- 2 Russet Potatoes
- 1 tsp. Cajun Seasoning
- 2 Brioche Buns
- 4 Garlic Cloves
- ½ oz. Power 4 Salad Blend
- 1 Roma Tomato
- 2 oz. Remoulade
- 1.26 oz. Mayonnaise

Customize It Options

- 8 oz. Shrimp
- 14 oz. Diced Chicken Thighs

*Contains: milk, eggs, wheat, soy

You will need

- Olive Oil, Salt, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls



New Orleans Shrimp Roll and Cajun fries with roasted garlic crema

NUTRITION per serving—Calories: 934, Carbohydrates: 90g, Fat: 50g, Protein: 30g, Sodium: 1787mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **diced chicken thighs**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as shrimp in Step 3, Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Bake the Fries and Garlic

- Cut **potatoes** into ½" fries. Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, and a pinch of **salt**. Massage oil and seasoning into potatoes. Spread into a single layer, leaving room for garlic.
- Place **garlic** on a piece of foil and drizzle with 1 tsp. olive oil. Form a pouch around garlic and place on empty space on baking sheet, opening side up. Bake in hot oven, 15 minutes.
- Carefully, remove garlic pouch. Flip fries, and bake again until fries are browned and crisp, 12-15 minutes.
- While fries and garlic bake, prepare ingredients.



2

Prepare the Ingredients

- Thinly slice **tomato**.
- Pat **shrimp** dry.



3

Cook the Shrimp

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner. Transfer shrimp to a mixing bowl and gently stir in **remoulade sauce** until coated. Loosely tent with foil and set aside.



4

Make the Roasted Garlic Crema

- Carefully, open **garlic** pouch and transfer garlic to another mixing bowl. Mash until chunky. Add **mayonnaise** and **sour cream** and stir until combined. Set aside.



5

Toast Buns and Finish Dish

- Place **buns** directly on oven rack in hot oven and toast until lightly browned, 2-4 minutes.
- Plate dish as pictured on front of card, topping bottom bun with **shrimp**, **tomato**, **power 4 blend**, and top bun. Serve **roasted garlic crema** on the side for dipping. Bon appétit!