



### In your box

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

### Customize It Options

- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Portion–Shrimp

### You will need

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

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## New Orleans-Style Shrimp Roll

and Cajun fries with roasted garlic crema

NUTRITION per serving—Calories: 927, Carbohydrates: 90g, Sugar: 12g, Fiber: 6g, Protein: 30g, Sodium: 1765mg, Fat: 50g, Saturated Fat: 10g  
 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

All cook times are approximate based on testing.

- 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



### 1. Bake the Fries and Garlic

- Cut **potatoes** into ½" fries. Pat dry.
- 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 fries. Spread into a single layer, leaving room for garlic.
- Place **garlic cloves** on a piece of foil and top with 1 tsp. olive oil. Form a pouch around garlic and place in 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.

## Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 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 shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- 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**, **salad blend**, and top bun. Serve **roasted garlic crema** on the side for dipping **fries**. Bon appétit!