



In your box

- 2 Potato Rolls
- 2 oz. Sour Cream
- .84 oz. Mayonnaise
- 10 oz. Fingerling Potatoes
- 1 tsp. Lemon & Herb Seasoning
- ½ oz. Spring Mix
- 2 Dill Sprigs
- 1 Celery Stalk

Customize It Options

- 8 oz. Shrimp
- 16 oz. Double Portion–Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Large Non-Stick Pan, Baking Sheet, Mixing Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



Shrimp Salad Roll with Fresh Dill Crema and roasted lemon-herb fingerling potatoes

NUTRITION per serving—Calories: 595, Carbohydrates: 67g, Sugar: 8g, Fiber: 6g, Protein: 25g, Sodium: 1611mg, Fat: 24g, Saturated Fat: 7g
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

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and generously coat with **cooking spray**



1. Prepare the Ingredients

- Trim ends off **celery** and cut into ¼" dice.
- Place celery in a mixing bowl and cover with **cold water**. Set aside, at least 10 minutes.
- While celery soaks, stem **dill** and coarsely chop.
- Halve **potatoes** lengthwise.
- Pat **shrimp** dry.



2. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shrimp** to hot pan, then add ¼ cup **water**.
- Cover, and cook undisturbed until opaque and shrimp reaches a minimum internal temperature of 145 degrees, 6-8 minutes.
- *If pan becomes too dry, add water, 1 Tbsp. at a time, adding no more than ¼ cup.*
- Remove from burner. Transfer shrimp to a plate and let cool, at least 10 minutes. Discard water.
- While shrimp cook, roast potatoes.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, cooking in batches if necessary.
- If using **whole chicken breasts**, pat dry, and cut into 1" dice. Follow same instructions as shrimp in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken**, follow same instructions as above.



3. Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 2 tsp. **olive oil** and **seasoning blend**.
- Spread into a single layer and roast in hot oven until golden brown and fork-tender, 16-18 minutes.
- While potatoes roast, make dressing.



4. Make the Shrimp Salad

- Drain **celery**. Return celery to mixing bowl and add **dill**, **mayonnaise**, **sour cream**, and a pinch of **salt** and **pepper**. Thoroughly combine.
- Halve **cooled shrimp** lengthwise. Add to mixing bowl and stir until coated.



5. Toast Rolls and Finish Dish

- Halve **rolls**, if necessary.
- Place directly on oven rack and toast in hot oven until lightly golden, 2-3 minutes.
- Plate dish as pictured on front of card, topping bottom roll with **shrimp salad**, **spring mix**, and top roll. Bon appétit!