



New Orleans-Style Shrimp Roll

AND CAJUN FRIES WITH ROASTED GARLIC CREMA

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

2 Russet Potatoes
2 fl. oz. Remoulade
½ oz. Power 4 Salad Blend
.84 oz. Mayonnaise
2 Brioche Buns
1 oz. Sour Cream
4 Garlic Cloves
1 tsp. Cajun Seasoning

Customize It Options

8 oz. Shrimp
12 oz. Boneless Skinless Chicken
Breasts
10 oz. Diced Boneless Skinless
Chicken Breasts

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/24262

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- 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 **whole chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- 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.



2. Start the Shrimp

- Pat **shrimp** dry.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add shrimp to hot pan and cook undisturbed until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner.



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.



1. Roast the Fries and Garlic

- Cut **potatoes** into 1/2" fries. Pat dry.
- Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **Cajun seasoning**, and a pinch of **salt**. Massage oil and seasoning into fries. Spread into a single layer, leaving room for garlic.
- Place **garlic** 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.
- Roast in hot oven, 15 minutes.
- Carefully remove from oven. Carefully remove garlic pouch. Flip fries and roast again until fries are browned and crisp, 12-15 minutes.
- While fries and garlic roast, continue recipe.



3. Finish the Shrimp

- Transfer **shrimp** to a mixing bowl and gently stir in **remoulade** until coated. Loosely tent with foil and set aside.



5. Toast Buns and Finish Dish

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