



In your box

- 1 tsp. Cajun Seasoning
- 1 Romaine Heart
- 2 Roma Tomatoes
- 8 oz. Shrimp
- 1 ½ oz. Mayonnaise
- .95 oz. Pickle Relish
- 2 French Rolls
- ½ fl. oz. Seasoned Rice Vinegar
- 1 tsp. Sugar

CONTAINS eggs, wheat, soy, shellfish (shrimp)



Mardi Gras Special

N'awlins Shrimp Po'Boy

with homemade remoulade and romaine salad

NUTRITION per serving—Calories: 567, Carbohydrates: 56g, Fat: 27g, Protein: 23g, Sodium: 1427mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level
Easy

Spice Level
Medium

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
3 Mixing Bowls, Grill Pan or Outdoor Grill

👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **Cajun seasoning, romaine, tomatoes**



1

Prepare the Ingredients

- Hold **romaine heart** at root end and chop coarsely.
- Core one **tomato** and cut into ½” dice. Slice second tomato into ¼” rounds.
- Pat **shrimp** dry. Combine shrimp and half the **Cajun seasoning** (reserve remaining for remoulade) in a mixing bowl.



2

Make the Remoulade

- In another mixing bowl, combine **mayonnaise**, **pickle relish**, and half the remaining **Cajun seasoning**. Taste, and add remaining Cajun seasoning if desired. Set aside.
- Preheat a grill or grill pan over medium-high heat.
- *If you don't own a grill pan, or don't feel like grilling, heat 1 tsp. olive oil in a large non-stick pan over medium-high heat and proceed with the next step.*



3

Toast the Bread

- If necessary, halve **French rolls** lengthwise.
- Brush cut side of rolls with 1 tsp. **olive oil** and place on grill, cut side down. Grill until browned, 1-2 minutes.
- Remove from grill and set aside.
- Keep grill or grill pan at medium-high heat. *If using a large non-stick pan, wipe clean and return to medium-high heat with 1 tsp. olive oil.*



4

Grill the Shrimp

- Lightly coat grill or grill pan with **cooking spray**.
- Place **shrimp** on grill and cook until shrimp are firm, opaque, and reach a minimum internal temperature of 145 degrees, 30-60 seconds per side.
- Transfer to a plate and set aside.



5

Make the Salad

- In another mixing bowl, combine **seasoned rice vinegar**, **sugar**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Add ¾ the **romaine** (reserve remaining for sandwiches) and **diced tomatoes**, and toss to combine.
- Spread **remoulade** on **French rolls**. Arrange remaining **romaine** and **tomato slices** over remoulade and top with grilled **shrimp**.
- Plate dish as pictured on front of card, garnishing with any remaining remoulade, if desired. Bon appétit!