



In your box

- 1 ½ fl. oz. Green Chili Aioli
- ⅓ cup Tempura Mix
- 1 Lime
- 6 fl. oz. Canola Oil
- 2 Russet Potatoes
- 4 oz. Slaw Mix
- 2 French Rolls
- 8 oz. Shrimp

Staff Pick

Fried Shrimp Po' Boy

with roasted potatoes

NUTRITION per serving—Calories: 787, Carbohydrates: 74g, Fat: 45g, Protein: 26g, Sodium: 1665mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
3 days

Difficulty Level ● ● ●
Expert

Spice Level ● ● ● ● ●
Mild



🕒 You will need

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

👑 Before you cook

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

- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare Ingredients and Roast Potatoes

- Slice **potatoes** into ¼” rounds.
- Halve and juice **lime**.
- Place potato rounds on prepared baking sheet and toss with 1 Tbsp. **olive oil** and ¼ tsp. **salt**. Massage oil and salt into potatoes.
- Spread into a single layer and roast in hot oven until golden brown, 24-26 minutes.
- While potatoes roast, make batter.



2

Make the Batter

- Place **canola oil** in a medium non-stick pan over medium heat and let heat, 3-5 minutes.
- While oil heats, place **tempura** and ½ cup **cold water** in a mixing bowl. Stir until mixture is the consistency of pancake batter. *If needed, add additional cold water 1 Tbsp. at a time until desired consistency is reached.*



3

Fry the Shrimp

- Line a plate with a paper towel. Pat **shrimp** dry, and add to bowl with **batter**.
- Test **oil** temperature by adding a pinch of batter to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches, carefully place shrimp in hot oil and cook until shrimp are golden brown and reach a minimum internal temperature of 145 degrees 2-4 minutes per side.
- Remove to towel-lined plate.



4

Toast the Bread

- When **potatoes** have 5 minutes left to roast, place **French rolls** directly on oven rack and toast, 4-6 minutes.



5

Make Slaw and Finish Dish

- In another mixing bowl, thoroughly combine **slaw**, 2 Tbsp. **olive oil**, 1 Tbsp. **lime juice**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, slathering **aioli** on rolls and topping with slaw and **shrimp**. Bon appétit!