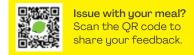


Popcorn Shrimp and Chopped Salad

with DIY Seafood Sauce

Quick

25 Minutes





Spicy









Panko Breadcrumbs

Mayonnaise





Spring Mix

Worcestershire Sauce





Sweet Chili Sauce





Garlic, cloves

Mini Cucumber





White Wine Vinegar

Croutons

HELLO SHRIMP

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Garlic Guide for Step 4:

- Mild: ¼ tsp (½ tsp) • Medium: 1/2 tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

Bust out

Baking sheet, parchment paper, medium bowl, measuring spoons, shallow dish, strainer, large bowl, small bowl, whisk, paper towels

Ingredients

| | 2 Person | 4 Person |
|----------------------|----------|----------|
| Shrimp | 285 g | 570 g |
| Cajun Spice Blend 🥒 | 1 tbsp | 2 tbsp |
| Panko Breadcrumbs | ½ cup | 1 cup |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Spring Mix | 113 g | 227 g |
| Worcestershire Sauce | 1 tbsp | 2 tbsp |
| Sweet Chili Sauce 🤳 | 2 tbsp | 4 tbsp |
| Ketchup | 1 tbsp | 2 tbsp |
| Garlic, cloves | 3 | 6 |
| Mini Cucumber | 132 g | 264 g |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Croutons | 28 g | 56 g |
| Sugar* | 1 tsp | 2 tsp |
| Oil* | | |
| | | |

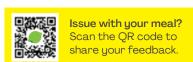
Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Prep

- Peel, then mince or grate garlic.
- · Halve cucumbers lengthwise, then cut into ½-inch half-moons.
- Drain and rinse **shrimp**, then pat dry with paper towels.



Coat shrimp

- Toss shrimp with 3 tbsp (6 tbsp) mayo and half the Cajun Spice Blend in a large bowl. Season with salt and pepper.
- Combine panko and remaining Cajun **Spice Blend** in a shallow dish.
- Working with 4 shrimp at a time, toss into panko mixture, then transfer to a parchment-lined baking sheet. (NOTE: Use 2 baking sheets for 4 ppl).
- Repeat in batches until all shrimp are coated.



Bake shrimp

- Drizzle 1 tbsp (2 tbsp) oil over shrimp. (NOTE: For 4 ppl, use 1 tbsp oil per baking sheet.)
- Bake in the **middle** of the oven, carefully flipping halfway through, until cooked through and golden-brown, 14-15 min.** (NOTE: For 4 ppl, bake in the middle and bottom of the oven).



Make sauce

 Meanwhile, stir together ketchup, sweet chili sauce, Worcestershire sauce and 1/4 tsp (1/2 tsp) garlic in a small bowl. (NOTE: Reference garlic guide.) Set aside.



Toss salad

- Whisk together remaining mayo, 1 tbsp (2 tbsp) vinegar, 1 tsp (2 tsp) sugar and **1 tbsp** (2 tbsp) **oil** in a medium bowl. Season with salt and pepper.
- Add cucumbers, spring mix and croutons. Toss together.



Finish and serve

- Divide popcorn shrimp and chopped salad between plates.
- Serve with **seafood sauce** for dipping. (NOTE: Shrimp will be very hot! Set aside to cool slightly before digging in!)

Dinner Solved!