



Popcorn Shrimp and Chopped Salad

with DIY Seafood Sauce

Quick

Spicy

25 Minutes



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Shrimp



Cajun Spice Blend



Panko Breadcrumbs



Mayonnaise



Spring Mix



Worcestershire Sauce



Sweet Chili Sauce



Ketchup



Garlic, cloves



Mini Cucumber



White Wine Vinegar



Croutons

HELLO SHRIMP

Our shrimp are sustainably sourced to help preserve the health of our oceans!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Garlic Guide for Step 4:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ 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.



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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.



Make sauce

- Meanwhile, stir together **ketchup**, **sweet chili sauce**, **Worcestershire sauce** and **¼ tsp** (½ tsp) **garlic** in a small bowl. (**NOTE:** Reference garlic guide.) Set aside.



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.



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.



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).



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!