



Cilantro-Lime Shrimp Pan Roast

with Jalapeño Remoulade



30-40min



4 Servings

For our jalapeño remoulade sauce we took inspiration from a Peruvian aji sauce, which is a traditional creamy dipping sauce full of spicy chile, cilantro, and onions. We livened ours up with tangy lime juice, chopped cilantro, and garlic. It's perfect alongside this quick and easy one-pan roast of sweet wild US Gulf shrimp and roasted veggies. Cook, relax, and enjoy!

What we send

- red onion
- fresh cilantro
- green beans
- fresh jalapeño chile
- lime
- garlic
- russet potatoes

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680.0kcal, Fat 40.0g, Proteins 27.0g, Carbs 56.0g



1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into ½-inch wedges (no need to peel). Halve **onion**, then peel, and cut into ¼-inch slices (about 2½ cups). Trim stem ends from **green beans**.



4. Make remoulade

Into the small bowl with **lime juice**, add **mayonnaise, chopped jalapeño, 1 teaspoon garlic, half of the chopped cilantro, 1 teaspoon sugar** and **2 teaspoons oil**; whisk to combine and season to taste with **salt** and **pepper**.



2. Roast potato & onion

On a rimmed baking sheet, toss **potatoes** and **onions** with **2 tablespoons oil, 1 teaspoon salt**, and **a few grinds pepper**. Roast potatoes and onion on lower oven rack until almost tender, about 20 minutes. In a medium bowl, toss **green beans** with **2 teaspoons oil**; season with **salt** and **pepper**.



5. Add green beans

Remove baking sheet from oven and scatter **green beans** over top. Reserve bowl for step 6. Return **vegetables** to lower oven rack and continue roasting until green beans and **potatoes** are tender, 10-12 minutes more. Remove vegetables from oven and switch oven to broil.



3. Prep ingredients

Meanwhile, peel and finely chop **2 large garlic cloves**. Zest **lime**. Squeeze **2 teaspoons lime juice** into a small bowl. Reserve **a few whole cilantro leaves** for garnish in step 6 and chop the **remaining leaves and stems**. Finely chop **1 tablespoon jalapeño** (save rest for own use).



6. Finish & serve

In reserved bowl, toss **shrimp** with **lime zest, remaining chopped cilantro and garlic, 2 tablespoons oil, ½ teaspoon salt**, and **a few grinds pepper**. Top **vegetables** with shrimp and return to top rack. Broil until shrimp are cooked through and veggies are browned in spots, 3-4 minutes. Top with **reserved cilantro leaves** and serve with **remoulade** for dipping. Enjoy!