





PopCorn Bread Shrimp

with Crispy Brussels & Chipotle Ranch

 20-30min  2 Servings

Popcorn shrimp is an all-time fave around here. It's hard to beat sweet, tender shrimp, with a golden-brown coating. We also love cornbread. So, in a kind-of genius move, we used cornbread as the inspiration for the shrimp's breading, which gives us the best of both worlds! Crispy Brussels sprouts and a chipotle ranch dressing make for a pretty perfect meal. Cook, relax, and enjoy!

What we send

- Brussels sprouts
- lemon
- scallions

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- large skillet
- 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 1040.0kcal, Fat 78.5g, Proteins 28.5g, Carbs 65.0g



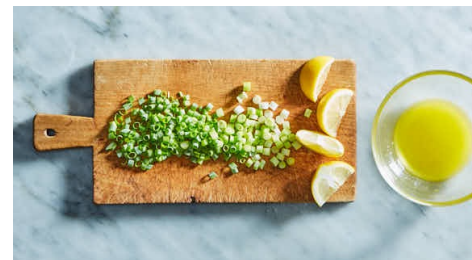
1. Roast Brussels sprouts

Preheat oven to 450° with a rack in the upper third. Place a baking sheet in oven to preheat. Trim root ends from **Brussels sprouts**, then halve or quarter, depending on size. In a medium bowl toss sprouts with **1½ tablespoons oil** and **½ teaspoon salt**. Place on baking sheet, cut side-down; roast until tender, well-browned, and crisp in spots, about 15 minutes.



4. Make batter

In a medium bowl; add **cornbread mixture**, **1 tablespoon sugar** and **½ teaspoon salt**. Whisk in **6 tablespoons water** and **2 tablespoons oil**. Pat **shrimp** dry, season all over with **salt** and **pepper**. Add to batter and toss to coat. Line a plate with a paper towel.



2. Make dressing

Into a small bowl, grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon juice**. Whisk in **2 tablespoons oil**, and **a pinch each salt and sugar**. Cut remaining lemon into wedges. Trim ends from **scallions** and thinly slice, keeping **dark greens** separate.



5. Fry shrimp

Heat **¼-inch oil** in a large, heavy skillet over medium-high until shimmering. Making sure **shrimp** are well coated in batter, carefully place in skillet one shrimp at a time (**oil** should sizzle) until all of the shrimp are added. Fry until shrimp are golden brown and crisp, about 3 minutes per side. Drain on paper towel and sprinkle with **salt**.



3. Make sauce

In a small bowl, stir together **ranch dressing** and **chipotle mayo**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Once **Brussels sprouts** are cooked, toss them directly on the baking sheet with the **dressing** and **scallion whites and light greens**. Season to taste with **salt** and **pepper**. Serve **Brussels sprouts** alongside shrimp and **chipotle ranch**. Sprinkle **shrimp** with **reserved scallion greens** and squeeze **lemon wedges** over top, if desired. Enjoy!