



Shrimp Rolls

with Mango-Cucumber Salad



20-30min



2 Servings

New England meets the tropics at your dinner table. Shrimp salad takes on refreshing, bright flavors from mango, cucumber, and scallions. Served in warm, toasted hot dog buns and alongside a classic potato salad, it's the way shrimp was always meant to be -- and there will be plenty of leftovers for lunch. Cook, relax, and enjoy!

What we send

- red new potatoes
- white wine vinegar
- medium shrimp²
- mango
- Persian cucumber
- scallions
- hot dog buns^{1,7,11}

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- potato masher or fork
- saucepan
- skillet

Allergens

Wheat (1), Shellfish (2), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

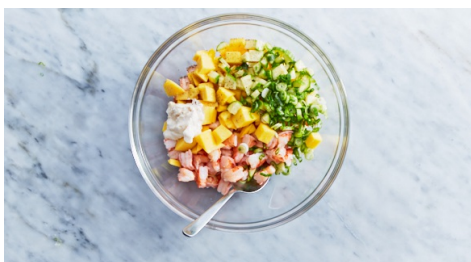
Nutrition per serving

Calories 592kcal, Fat 27g, Carbs 58g, Proteins 27g



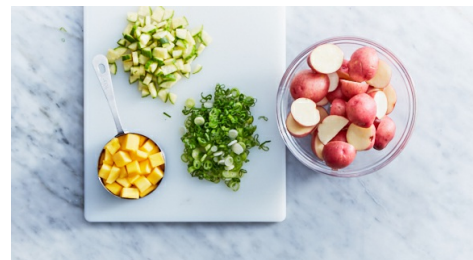
1. Cook shrimp

Bring a small pot of **salted water** to a boil. Add **shrimp**, reduce heat to medium, and simmer until shrimp are opaque and just cooked through, 2-3 minutes. Using a slotted spoon, transfer shrimp to plate to cool. Reserve pot of water.



4. Make shrimp salad

Coarsely chop **shrimp**. In a medium bowl, combine **shrimp, mango, cucumber, half of scallions, half of mayonnaise, and half of vinegar**. Season to taste with **salt and pepper**.



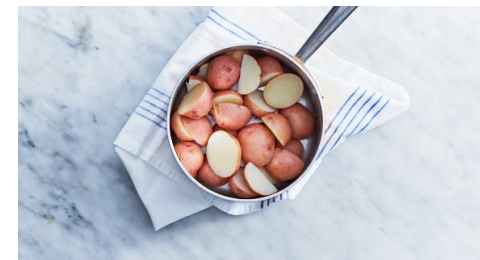
2. Prep ingredients

Cut **potatoes** in half or quarters if large. Peel **mango** then cut on either side of pit into 2 halves. Finely dice **1 cup of mango** (reserve the rest for a snack). Cut **cucumber** into ¼-inch pieces. Trim roots and tips from **scallions** and thinly slice.



5. Make potato salad

Using potato masher or fork, coarsely mash **potatoes**. Add remaining **mayonnaise, vinegar, ½ teaspoon sugar, and reserved potato cooking liquid**. Season to taste with **salt and pepper** and stir to combine. Fold in **all but 1 tablespoon scallions**.



3. Cook potatoes

Return pot of water to a boil. Add **potatoes** and cook until tender when pierced with a knife, 10-12 minutes. Reserve **2 tablespoons cooking liquid**; drain potatoes and return to pot. Cover and set aside.



6. Toast buns & serve

Heat 1 teaspoon **oil** in small skillet over medium-high. Place **buns** split-side-down and cook until golden-brown, 2-3 minutes. Transfer to 2 plates and fill with **shrimp salad** (serve extra on the side or save for leftovers). Serve with **potato salad** garnished with **reserved scallion**. Enjoy!