

## **Blackened Shrimp Po' Boy with Creole Roasted Potato Salad**

**4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

Wahoo's Seafood Gulf Shrimp, thawed  
Easy Tiger Baguette  
Johnson's Backyard Garden Romaine Lettuce, core removed, washed and dried  
Village Farms Tomatoes, washed and cored  
Johnson's Backyard Garden Potatoes, washed and scrubbed, peeled (optional)  
Farmhouse Kitchen Remoulade, stirred well before use  
Farmhouse Kitchen Creole Mustard Dressing, stirred well before use  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

Preheat oven to 425°F.

**STEP 1** Chop the potatoes into large cubes or wedges (approximately 1") and add to a large, rimmed baking sheet. Drizzle with 1-2 tbsp. oil and season with ¾ tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast, stirring once halfway through cooking, until the potatoes are golden brown and crisp on the outside and tender inside, about 25 minutes.

**STEP 2** Meanwhile, prepare the po' boy ingredients. Thinly shred the romaine lettuce and cut the tomatoes into rounds. Set aside. Slice the baguette into four portions and then cut lengthwise down one side of each portion to form a pocket. Set aside. Peel the shrimp and pat dry with paper towels. Coat both sides of the shrimp with blackening spice and set aside.

**STEP 3** Place a large skillet over medium-high heat. Add 1 tbsp. oil. Add the shrimp in a single layer, leaving space in between to prevent steaming. Working in batches, cook the shrimp for 2-3 minutes per side. The shrimp will turn pink-orange in color, the flesh will become opaque, and the tails will curl. (Note: We recommend turning on the hood vent to help exhaust any smoke.) Transfer the shrimp to a clean plate to stop the cooking.

**STEP 4** Immediately transfer the roasted potatoes to a bowl and add the Creole mustard dressing. Toss to coat. The warm potatoes will absorb the dressing. Season with salt and pepper to taste.

**STEP 5** Add the sliced baguettes to the hot oven for 2-3 minutes. Toast the baguettes until lightly crisp on the outside and warm on the side.

**STEP 6** Spread the remoulade on the inside of the toasted baguettes. Add a layer of shredded lettuce, followed by tomato slices. Top the vegetables with blackened shrimp. Serve with a side of Creole mustard potato salad. Enjoy!