

Chile-Peach Shrimp Cakes with Green Bean & Basil Salad

2 SERVINGS | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 35 minutes**

Rose's Seafood Gulf Shrimp, thawed, peeled
J & B Farms Green Beans, washed, ends trimmed
Village Farms Cherry Tomatoes, washed
Martinez Farms Cucumbers, washed, ends trimmed, peeled (optional)
Patty's Herbs Basil, washed, whole leaves picked
Francis & Thatcher Lettuce, roots removed, washed and dried well
Farmhouse Kitchen Shrimp Spice
Farmhouse Kitchen Cornbread Crumbles
Farmhouse Kitchen Chile-Peach Sauce, stirred well before use
Farmhouse Kitchen Cucumber Mint Dressing, stirred or shaken well before use
Salt and pepper
Olive or vegetable oil

STEP 1 Pulse the peeled shrimp in a food processor until finely chopped. If you do not have a food processor, use a sharp knife to cut the shrimp into small pieces, about 1/4". Transfer the shrimp to a mixing bowl. Add the shrimp spice and cornbread crumbles. Fold and mix with your hands to thoroughly combine. Set the mixture aside in the refrigerator to rest while you prepare the vegetables.

STEP 2 Halve the cherry tomatoes, chop the cucumbers into thin half moons, and tear the lettuce into smaller pieces. Add to a bowl. Chop the green beans into 1-2" pieces and set aside.

STEP 3 Preheat a large skillet over medium-high heat. Add 2 tsp. oil, green beans and a pinch of salt, and saute for 4-5 minutes until lightly browned all over and crisp-tender. Transfer to a clean plate to cool.

STEP 4 Return the skillet to the stove over medium heat. Add 2 tbsp. oil. While the oil is heating, form the shrimp mixture into 4 patties, about 3" wide. When the oil begins to shimmer, carefully add the shrimp cakes. Fry for 3-4 minutes on each side or until golden brown and cooked through. The shrimp cakes should be firm to the touch and the internal temperature should reach 145°F. Transfer to a paper towel-lined plate. Season lightly with salt while still hot.

STEP 4 Add the cooled green beans to the bowl with the lettuce, cucumbers, and tomatoes. Tear the basil leaves into the bowl and toss with half of the cucumber mint dressing. Season with salt, pepper, and additional dressing to taste. Transfer the dressed salad to serving plates and top with shrimp cakes. Drizzle the chili-peach sauce over the shrimp cakes.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Gulf Shrimp - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Green Beans - Store in the plastic bag in which they came in the crisper drawer of the refrigerator. Use within 5 days.

Cherry Tomatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Cucumbers - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Basil - Trim stems, store upright in a small glass of water and cover leaves with a small plastic bag. Store in the refrigerator, use within 5 days.

Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Shrimp Spice - Keep in a cool, dry place in the kitchen until ready to use.
(Ingredients: white pepper, crushed red pepper, thyme, garlic powder, salt)

Cornbread Crumbles - Store in the refrigerator. Use within 5 days.
(Ingredients: Homestead Gristmill yellow cornmeal, flour, baking soda, baking powder, eggs, buttermilk, sour cream, brown butter, salt, sugar)

Chile-Peach Sauce - Store in the refrigerator. Use within 5 days.
(Ingredients: Larken Farms and Orchard peaches, Fruitful Hill Farms fresno chile, Phoenix Farms onion, garlic, G&S Groves lime juice, White Mountain Foods Greek yogurt, canola oil, olive oil)

Cucumber Mint Dressing- Store in the refrigerator. Use within 5 days.
(Ingredients: Fruitful Hill Farms cucumber, Patty's Herbs mint, G&S Groves lime juice, canola oil, olive oil)

***Contains gluten, dairy, egg, fish, shellfish**

****Not made with nuts containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

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STEP 3 Preheat a large skillet over medium-high heat. Add 1 tbsp. oil, green beans and a pinch of salt, and saute for 4-5 minutes until lightly browned all over and crisp-tender. Transfer to a clean plate to cool.

STEP 4 Return the skillet to the stove over medium heat. Add 2 tbsp. oil. While the oil is heating, form the shrimp mixture into 8 patties, about 3" wide. When the oil begins to shimmer, carefully add 4 shrimp cakes. Fry for 3-4 minutes on each side or until golden brown and cooked through. The shrimp cakes should be firm to the touch and the internal temperature should reach 145°F. Transfer to a paper towel-lined plate. Season lightly with salt while still hot. Repeat with remaining shrimp cakes

STEP 4 Add the cooled green beans to the bowl with the lettuce, cucumbers, and tomatoes. Tear the basil leaves into the bowl and toss with half of the cucumber mint dressing. Season with salt, pepper, and additional dressing to taste. Transfer the dressed salad to serving plates and top with shrimp cakes. Drizzle the chili-peach sauce over the shrimp cakes.

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