

Kardea's Crunchy Shrimp Po' Boy!

9 ingredients · 20 minutes · 2 servings



Directions

1. In a bowl, mix together the mayonnaise, brine, green onions, and 1/3 of the Cajun seasoning. Set aside.
2. In a mixing bowl, toss together the shrimp with the remaining Cajun seasoning until evenly coated.
3. Warm the oil in a large non-stick skillet over medium-high heat. Cook the shrimp until cooked through, about two to three minutes per side. Work in batches if needed for maximum crispiness.
4. Spread the mayonnaise evenly over each side of the baguette. Divide the tomato, romaine, and shrimp between the baguette(s). Close the sandwich and enjoy!

Notes

Leftovers

Best enjoyed immediately. Refrigerate the prepared ingredients, separate from the bread, in an airtight container for up to two days.

Serving Size

One serving is equal to one sandwich.

More Flavor

Add mustard and roasted garlic to the mayonnaise. Add microgreens and cucumber slices. Add some flour to the Cajun seasoning that you toss the shrimp in for maximum crispiness.

Additional Toppings

Pickled onions or dill pickles.

Gluten-Free

Use gluten-free baguette or bread.

Ingredients

- 1/4 cup Mayonnaise
- 2 tsps Pickle Brine
- 2 stalks Green Onion (finely chopped)
- 1 tbsp Cajun Spice (divided)
- 8 ozs Shrimp (peeled, deveined, and tails off)
- 1 tbsp Avocado Oil
- 8 ozs Sourdough Baguette (split horizontally)
- 1 Tomato (medium, sliced)
- 4 leaves Romaine

Nutrition

Amount per serving

Calories	687	Sugar	3g
Fat	30g	Protein	34g
Saturated	4g	Cholesterol	194mg
Carbs	70g	Sodium	1344mg
Fiber	2g		