



Shrimp Roll Sandwiches with Tomato, Guacamole, and Spicy Mayo

Prep Time: 12 minutes

Cook Time: 12 minutes

Makes: 4 servings

1 package (9 oz) SeaPak® Jumbo Butterfly Shrimp
1/4 cup mayonnaise
1 tbs prepared guacamole
1 tsp Old Bay seasoning
1/2 tsp hot sauce
1/2 cup cherry tomatoes, quartered
4 pieces green leaf lettuce
Salt and ground black pepper
4 hot dog buns or long sandwich rolls

PREPARE shrimp according to package directions. When cool enough to handle, remove tails and cut each shrimp in half crosswise.

WHISK together mayonnaise, guacamole, Old Bay seasoning, and hot sauce in a medium bowl. Season to taste with salt and pepper.

LAYER shrimp, tomatoes, lettuce and sauce on sandwich rolls and serve. Fold in shrimp and tomatoes.

Cook's Note: Try folding shrimp and tomatoes into the sauce mixture for maximum coating.

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