

Elizabeth's Edible Experience

<http://elizabethsedibleexperience.blogspot.com/2012/07/bun-bust.html>

Shrimp Salad Rolls

Adapted from Cooking Light [August 2012](#)

Ingredients

- 1 tablespoon butter
- 20 large shrimp, peeled and deveined (about 1 pound)
- 1/4 cup canola mayonnaise
- 1 teaspoon grated lemon rind
- 1 tablespoon fresh lemon juice
- 2 teaspoons chopped fresh parsley
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 4 (1 1/2-ounce) hot dog buns
- 8 Boston lettuce leaves

Preparation

1. Preheat broiler to high.
2. Heat butter in a large nonstick skillet over medium-high heat; swirl to coat. Add shrimp to pan; season with salt and pepper to taste (not the salt and pepper called out in the ingredient list, that is for later); sauté 4 minutes or until done. Place shrimp on a large plate; chill in refrigerator for 10 minutes. Coarsely chop shrimp. Combine chopped shrimp, mayonnaise, and next 6 ingredients (through cayenne pepper) in a large bowl.
3. Open buns without completely splitting; arrange, cut sides up, on a baking sheet. Spray with Pam. Broil 1 minute or until toasted. Place 2 lettuce leaves in each bun; top each serving with 1/2 cup shrimp mixture.