

Seafood Salad Sandwich

Serves: 4 Print

Ingredients:

½ pound shrimp, peeled (thawed, if frozen)
½ tbsp olive oil
½ + 2 tsp Old Bay, divided
¼ cup mayonnaise
½ tbsp lemon juice
1 tsp dijon mustard
1 tbsp minced parsley
1 stalk celery, minced
½ small shallot, minced (about 1 tbsp)
8 oz lump crab meat, picked through for shells
4 brioche rolls, lightly toasted

Directions:

1. Roast the Shrimp: Preheat oven to 400 degrees. Line a baking sheet with aluminum foil. Add shrimp, olive oil, and ½ tsp Old Bay to the baking sheet; and toss with your hands to completely coat the shrimp. Roast for 10-12 minutes until the shrimp are opaque and fully cooked through. Set aside to cool slightly.
2. Meanwhile, prepare the dressing: To a mixing bowl, add mayo, lemon juice, dijon, 2 tsp Old Bay, and parsley. Mix well to combine.
3. Chop shrimp into bite sized pieces. Add shrimp to bowl with dressing along with celery, shallot, and crab. Toss gently to mix until fully combined. Allow to chill in the fridge for at least 1 hour.
4. To serve, scoop seafood salad into the center of toasted brioche buns. Enjoy!

Recipe notes:

*If not serving this all at once, leftover seafood salad can be stored in an airtight container in the fridge for 3-4 days.

*The dressing on its own is going to taste like the Old Bay is a little aggressive at first. But, once it has a chance to soak into the crab and shrimp, it will tame down significantly. Trust me!

*Get fresh crab meat as opposed to crab in a can if you have the opportunity. Since crab is one of the stars of the show, we want to use the freshest seafood available.