

Julie Zyromski

Shrimp Rolls burger style

Portions: 4 burgers

Preparation: 25 minutes

Cooking time: 5 minutes

| 4

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Ingredients

For the gremolata

1 bunch of flat-leaf parsley, stems removed
The zest of 2 lemons
2 garlic cloves, finely chopped
1/2 tsp (3 ml) of salt
Fresh pepper, to taste

For the sandwiches

2 tablespoons (30 ml) butter
4 brioche style burger buns
1 pound (450 g) small Northern shrimps, cooked, deveined, peeled and well drained
1/4 cup (65 ml) mayonnaise
3 tablespoons (45 ml) gremolata
4 to 6 red radishes, thinly sliced
Iceberg lettuce, to taste

Steps

1. For the gremolata: finely chop the parsley. Add all other ingredients and mix well. Reserve.
2. In a pan, grill the insides of the buns in the melted butter. Let cool down completely.
3. In a bowl, mix the shrimps, mayonnaise and gremolata.
4. Fill the buns with the shrimp mixture and serve with a generous serving of radishes and lettuce.

Enjoy right away!