

## NEW ENGLAND SHRIMP ROLL

- 4 sandwich rolls, cut in half
- 4 Tbsp Butter, melted
- 1/2 cup mayonnaise
- 3 Tbsp Lemon juice
- Pinch of Cayenne pepper
- 1 tsp Old Bay Seasoning
- 1 lb Ocean Horizons Shrimp, peeled, tail-off, cooked and diced
- 1/3 cup celery, diced
- 1/3 cup red onion, diced
- 1 cup lettuce, shredded

1. Preheat oven to high broil. Brush rolls with butter on the inside and broil until golden brown.
2. Set aside until filling is ready.
3. Mix mayonnaise, lemon juice, cayenne pepper, old bay seasoning and salt to taste in a medium size bowl. In another bowl, mix cooked shrimp, celery and red onion.
4. Spread lemon aioli on the toasted rolls (leaving some to mix with the shrimp) and divide shredded lettuce evenly between each roll.
5. Mix the remaining aioli with shrimp and evenly distribute between the rolls.

### Serving Suggestions

Add chips, dill pickles and a wedge of lemon. You're set! To prep ahead of time - mix the lemon aioli and have diced shrimp, celery, and red onion ready to go. Store in the refrigerator until ready to use (up to 2 days).

### ADDITIONAL INFORMATION

**Course** [Dinner](#), [Entrees](#), [Starters](#)

**Category** [Seafood](#)