



## BUTTERFLY SHRIMP SANDWICHES WITH AIOLI SAUCE

A delightful sandwich with a delicious Aioli Sauce

**Yield:** 3 Servings

### INGREDIENTS

- 3 tsp. Fresh cilantro, chopped
- 4 Drop drops of hot sauce (use more or less to taste)
- 1/2 tsp. Fresh Lemon Juice
- 1/2 tsp. Low sodium soy sauce
- 1/2 C Light Mayonaisse
- 3 Unit Sesame topped hamburger buns
- 3/4 C Shredded Cabbage
- 1 Unit SeaPak regular or jumbo butterfly shrimp
- 3 tsp. Cilantro, chopped



### DIRECTIONS

- 1 PREHEAT oven to 450°F.
- 2 ARRANGE the shrimp in a single layer on a large baking sheet. Prepare according to package instructions
- 3 STIR together mayonnaise, soy sauce, lemon juice, hot sauce, chopped cilantro in a small bowl. Place bowl in the refrigerator until ready to serve.
- 4 PLACE 1/4 cup shredded cabbage on bun. Spread 2 tablespoons of the soy lemon aioli mixture on the top
- 5 CUT the tails off the shrimp. Place 4 shrimp in each sandwich. Serve immediately.