

Scampi Po'boy



Serves 2

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

200g frozen breaded scampi
2 submarine rolls or small baguettes
1/4 iceberg lettuce, shredded
1 tomato, sliced
pickles, handful, sliced + 1 tbsp pickle liquid from jar

Dressing

4 tbsp mayonnaise
1 tsp Cajun seasoning + extra to serve
1/2 tsp Dijon mustard
Tabasco sauce (optional)

1. Cook the scampi in the oven following packet instructions. Add the baguettes or rolls to the oven for the first 5 minutes of cooking, to crisp up the outsides, then remove to cool. Cut in half lengthways
2. Mix together all of the dressing ingredients and the tbsp of pickle liquid with a little seasoning
3. Spread the dressing thickly on both sides of the cut rolls, then pile in the scampi. Add shredded lettuce, tomato and pickle slices, then add a little more dressing and a pinch of extra Cajun seasoning, if you like it spicy.