

Recipes

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Spicy Shrimp Mac-n-Cheese Dip Bowl

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

3.5 oz. 10" Heat Pressed Flour Tortillas (10420), cut into wedges and fried

.1 oz. Old Bay Seasoning

9 package Mac-n-cheese, prepared

4 oz. Spicy Shrimp, chopped, see related recipe

.5 oz. Aged Cheddar, shredded

1.5 oz. Mozzarella cheese, chunks

.5 oz. Dijon Mustard

.5 oz. Half & Half

.1 oz. Salt

.05 oz. Pepper

Directions:

- 1. Pre-heat oven to 425F.
- 2. Pre-heat fryer to 350F
- 3. To make the Spicy Shrimp: mix all ingredients in a bowl. Set aside for 30 minutes. Cook in the oven for 10 minutes.
- 4. For the Spicy Shrimp Mac-n-Cheese: mix all ingredients together in a bowl and transfer to a oven-safe ramekin and heat up in the oven until the cheese is bubbling, about 10 minutes.
- 5. For the Old Bay-seasoned tortilla chips: toss the cut tortilla pieces into the fryer and fry until crispy and golden. Toss with Old Bay seasoning and set aside.
- 6. Serve the Tortilla chips with the hot dip on a platter or board.



Spicy Shrimp

Serves 1

Ingredients:

12 oz. Shrimp , raw peeled and chopped

.05 oz. Chili Flakes

.5 oz. Olive Oil

.1 oz. Salt

.05 oz. Paprika

Directions:

1. To make the Spicy Shrimp: mix all ingredients in a bowl. Set aside for 30 minutes. Cook in the oven for 10 minutes.