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Cajun Grilled Shrimp Nachos

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

19 1/4 oz. Pre-Fried Yellow Triangle Tortilla Chips
(08619)

96 each Shrimp , 35-40 count

Cajun Spice Blend , see related recipe , as needed

4 cups Celery , thinly sliced , sautéed

4 cups Onions , diced , sautéed

4 cups Bell Peppers , diced , sautéed

4 cups Tomatoes , diced

4 cups Bayou Cheese Sauce , see related recipes

Parsley , minced , as needed

Directions:

1. Preheat a grill to medium heat.

2. Season shrimp with Cajun spice blend and grill until cooked through on each side. Allow to cool slightly before butterflying the shrimp into two pieces.

3. To assemble one portion: arrange 16 chips (1.6 oz.) on a plate. Layer each chip with one butterflyed shrimp half, 1 tsp. each of the celery, onion, pepper, and tomato, then drizzle with 1 tsp. of the cheese sauce. Garnish with parsley and serve immediately.



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Cajun Spice Blend

Prep Time: 2 Minutes

Serves 1

Ingredients:

- 7 tsp. Salt
- 3 1/2 Tbsp. Oregano , dried
- 3 1/2 Tbsp. Paprika
- 5 tsp. Cayenne
- 3 1/2 tsp. Black Pepper
- 5 tsp. Garlic Powder
- 3 1/2 tsp. Red Pepper Flakes
- 3 1/2 tsp. Onion Powder

Directions:

1. Combine all ingredients in a spice grinder and blend until consistent and finely ground





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Bayou Cheese Sauce

Prep Time: 3 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/4 cup Butter

1/4 cup Flour

8 each Garlic Cloves , minced

4 cups Heavy Cream

1 cup Parmesan Cheese , grated

1/4 cup Louisiana-Style Hot Sauce

Directions:

1. Melt butter in a pan over medium heat and whisk in the flour. Add the garlic and continue to cook for 1-2 minutes.

2. While whisking constantly, add the cream one-third at a time, waiting until the sauce has thickened and begun to simmer before adding more. Once all the cream has been added and the sauce is simmering, add the cheese one-third at a time, whisking constantly, and waiting until the sauce has become smooth again before adding more. Once all the cheese has been incorporated, whisk in the hot sauce. Reserve warm.