



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.



Recipes

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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.