



Cajun Grilled Shrimp Nachos

Prep time: 15 Cook Time: 20 Servings: 12

Combo/Fusion,Regional North American,Entrees,Appetizers/Sides/Snacks,Chips & Strips,Catering,Casual Dining,FSR/QSR,Seafood,Snacks & Shareables,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Fried Yellow Triangle Tortilla Chips	08619		19 1/4 oz.
Shrimp		35-40 count	96 each
Cajun Spice Blend		as needed	
Celery		thinly sliced, sautéed	4 cup
Onion		diced, sautéed	4 cup
Bell Pepper		diced, sautéed	4 cup
Tomato		diced	4 cup
Bayou Cheese Sauce			4 cup
Parsley		minced, as needed	



Instructions

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 butterflied 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.



Cajun Spice Blend

Prep time: 2 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Salt			7 tsp.
Oregano		dried	3 1/2 Tbsp.
Paprika			3 1/2 Tbsp.
Cayenne			5 tsp.
Black Pepper			3 1/2 tsp.
Garlic Powder			5 tsp.
Red Pepper Flakes			3 1/2 tsp.
Onion Powder			3 1/2 tsp.

Instructions

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



Bayou Cheese Sauce

Prep time: 3 Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			1/4 cup
Flour			1/4 cup
Garlic Clove		minced	8 each
Heavy Cream			4 cup
Parmesan Cheese Grated			1 cup
Louisiana-Style Hot Sauce			1/4 cup

Instructions

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.

