

Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,Seafood

Spicy Shrimp Mac-n-Cheese Dip Bowl

Prep time: 15 Cook Time: 20 Servings: 1

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420	cut into wedges and fried	3.5 Oz.
Old Bay Seasoning			.1 Oz.
Mac-n-cheese		prepared	9 package
Aged Cheddar		shredded	.5 Oz.
Mozzarella		chunks	1.5 Oz.
Dijon Mustard			.5 Oz.
Half & Half			.5 Oz.
Salt			.1 Oz.
Pepper			.05 Oz.

Instructions

- 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.

