



Spicy Lime Grilled Shrimp with Crispy Tater Puffs

Land and sea on one plate perfect for summertime.

INGREDIENTS

Ingredients

- 227 g Lamb Weston® Seasoned Tater Puffs® Seashore-Style® (A0035)
- 113 g cooked shrimp, cleaned and no tail
- 3 g cayenne powder
- 3 g paprika powder
- 34 g red bell pepper, diced
- Juice of 2 limes
- 17 g jalapeños, sliced
- 17 g cilantro for garnish

DIRECTIONS

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1. Prepare the Lamb Weston® Seasoned Tater Puffs® to manufacturer directions
2. If cooked shrimp is frozen thaw out first
3. Mix shrimp with cayenne and paprika squeeze 1 lime cook lightly on grill or sauté pan
4. Build the plate with tater puffs add shrimp, bell pepper, jalapeños and squeeze 1 lime finish with cilantro garnish

Yield

1 -2 portions