



# Spicy Lime Grilled Shrimp with Crispy Tater Puffs

Land and sea on one plate perfect for summertime.

## **INGREDIENTS**

### Ingredients

8 oz. Lamb's Supreme® Tater Puffs® (Item H30)

4 oz. cooked shrimp, cleaned and no tail

½ tsp. cayenne powder

½ tsp. paprika powder

2 Tbsp. red bell pepper, diced

2 limes

1 Tbsp jalapeños, sliced

1 Tbsp cilantro leaf's for garnish

## **DIRECTIONS**

#### **Directions**

- 1. Prepare the Lamb's Supreme® 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