



# Kung Pao Shrimp Nachos

## INGREDIENTS

- 1 Lb Small shrimp, peeled and deveined
- 1 tbsp. Vegetable oil
- 1 Red bell pepper, cut into chunks
- 1 Green bell pepper, cut into chunks
- 4 – 6 Dried red chilies, broken in half (Szechuan, or chile de arbol)
- 2 Garlic cloves minced
- 1 tsp. Fresh grated ginger
- 1/4 cup Soy sauce
- 1 tsp. Sesame oil
- 1 tsp. Brown sugar
- 1 tsp. Sriracha
- 1 tsp. Cornstarch
- 1/2 tsp. Apple cider vinegar
- 1 tsp. water
- 1/4 cup Toasted cashews
- Salt and pepper
- 1 bag TOSTITOS® Original Restaurant Style



PREP TIME

**15**  
mins



SERVES

**10**

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- In medium sized skillet add oil over medium-high heat. Add bell pepper, garlic, ginger, and sauté until almost tender. Add shrimp and cook for 2-3 minutes until pink.
- In small bowl whisk soy sauce, apple cider vinegar, sesame oil, brown sugar, sriracha, and red chilies. Mix together cornstarch and water. Whisk into sauce. Pour sauce over shrimp mixture and add cashews.
- Sauté until thick and coat shrimp. Garnish with sliced green onions, if desired.
- Spread TOSTITOS® chips evenly on sheet pan and pour Kung Pao Shrimp in sauce over chips.
- Serve immediately.