

TOSTITOS® MAYPORT SHRIMP NACHOS

INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 ½ lbs 21-25 shrimp, peeled and deveined (peels reserved)
- ¼ cup extra virgin olive oil
- 8 cloves garlic sliced very thin
- 2 tsp lemon zest
- 2 tsp sweet paprika
- ½ tsp freshly ground black pepper
- ½ tsp red pepper flakes
- ½ tsp kosher salt
- ¼ cup dry white wine
- 3 tbsp fresh lemon juice
- ¾ cup, divided in half grated Parmesan Reggiano
- ½ cup (1 stick) unsalted butter, cut in several pieces
- 3 tbsp fresh chopped parsley



PREP TIME
25min



SERVES
6-8

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 350°F.
- In a skillet, warm the olive oil over medium heat and add the shrimp shells, stirring occasionally for about 10 minutes, then remove the shells and discard.
- Arrange the TOSTITOS® chips on a baking sheet and place in the oven for about 10 minutes to toast.
- Still over medium heat, add the garlic and cook slowly for one minute, then add the shrimp, lemon zest, paprika, pepper, pepper flakes and salt and cook for about 2-3 minutes, stirring occasionally and turning the shrimp over about every 30 seconds.
- Turn the heat to high and add the wine and lemon juice and bring to a full boil for one minute, then stir in half of the Parmesan and the butter until completely melted.
- Add the parsley and turn off the heat.
- Remove the TOSTITOS® chips from the oven and

arrange on a platter, then pour the saucy shrimp over them and top with remaining Parmesan and serve immediately.