



# Chili-Lime Shrimp and Black Bean TOSTITOS® Poppers



PREP TIME

**15**  
minutes



COOK TIME

**5**  
minutes



SERVES

**4 TO**  
**6**

## INGREDIENTS

- 1 bag of TOSTITOS® Original Restaurant Style
- 1 bag of TOSTITOS® SCOOPS!®
- Large Shrimp (Butterfly style)
- ¼ Cup Black Beans
- ¼ Cup Sweet Corn
- 2 tbsp Green Onion
- 16oz Cream Cheese (softened)
- 2 tbsp Jalapenos
- 2 tbsp Shallot
- Chili and Lime seasoning

## HOW TO MAKE

### DIRECTIONS

- To start you're gonna need some TOSTITOS® SCOOPS!®
- Spread the scoops on a baking pan in a single layer. Spray the chips with a light layer of avocado oil, then add chili powder and lime pepper seasoning. Place in a preheated 350°F oven for 3-4 minutes. Set aside to cool.
- Next add 16 ounces of softened cream cheese to a bowl along with some finely diced shallot, green onion tops, yellow sweet corn, black beans, jalapeno, chili powder, salt and black pepper.
- Mix gently until well combined, set to the side.
- Next, let's prepare the shrimp. Make a small slit right along the tops of some extra large shrimp so they can stand up in a pan tail up
- Season the shrimp with chili powder, lime pepper, and black pepper then toss until evenly coated.

## FEATURING



- **Now preheat a saute pan over medium low heat**
- **Add 1-2 teaspoons of olive oil then lay in your shrimp tail facing upward.**
- **Cook them nice and slow until the bottoms are golden brown then give them a flip and let those other 2 sides cook and pick up a little color.**
- **Once your shrimp turn pink and have a nice sear, they're good to remove from the heat.**
- **Grab your seasoned TOSTITOS® SCOOPS!®, these are the perfect shape for holding ingredients.**
- **Fill them up with that delicious cream cheese mix then each one gets a shrimp on top.**
- **Transfer them to a serving tray and garnish with some freshly chopped green onion tops!**
- **And just like you got some delicious, juicy, flavorful Tostitos chili lime shrimp poppers.**
- **Enjoy!**