

Chili-Lime Shrimp and Black Bean TOSTITOS® Poppers

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 1 bag TOSTITOS® SCOOPS!®
- Large shrimp (butterfly style)
- 1/4 cup black beans
- 1/4 cup sweet corn
- 2 tbsp green onion
- 16 oz cream cheese (softened)
- 2 tbsp jalapeños
- 2 tbsp shallot
- Chili and lime seasoning

How to make it

1. To start you're gonna need some TOSTITOS® SCOOPS!®.
2. 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.
3. Next add 16 oz of softened cream cheese to a bowl along with some finely diced shallot, green onion tops, yellow sweet corn, black beans, jalapeño, chili powder, salt and black pepper.
4. Mix gently until well combined, set to the side.
5. 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
6. Season the shrimp with chili powder, lime pepper, and black pepper then toss until evenly coated.
7. Now preheat a saute pan over medium low heat



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	4-6

Made with



TOSTITOS® Original Restaurant Style

8. Add 1-2 tsp of olive oil then lay in your shrimp tail facing upward.
9. 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.
10. Once your shrimp turn pink and have a nice sear, they're good to remove from the heat.
11. Grab your seasoned TOSTITOS® SCOOPS!®, these are the perfect shape for holding ingredients.
12. Fill them up with that delicious cream cheese mix then each one gets a shrimp on top.
13. Transfer them to a serving tray and garnish with some freshly chopped green onion tops!
14. And just like you got some delicious, juicy, flavorful TOSTITOS® chili lime shrimp poppers.
15. Enjoy!