

TOSTITOS® Mayport Shrimp Nachos

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 1 ½ lbs 21-25 shrimp, peeled and deveined (peels reserved)
- 1/4 cup extra virgin olive oil
- 8 cloves garlic sliced very thin
- 2 tsp lemon zest
- 2 tsp sweet paprika
- 1/2 tsp freshly ground black pepper
- 1/2 tsp red pepper flakes
- 1/2 tsp kosher salt
- 1/4 cup dry white wine
- 3 tbsp fresh lemon juice
- 3/4 cup, divided in half grated Parmesan Reggiano
- 1/2 cup (1 stick) unsalted butter, cut in several pieces
- 3 tbsp fresh chopped parsley

How to make it

1. Preheat oven to 350°F.
2. 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.
3. Arrange the TOSTITOS® chips on a baking sheet and place in the oven for about 10 minutes to toast.
4. 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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	6-8

Made with



TOSTITOS® Original Restaurant Style

5. 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.
6. Add the parsley and turn off the heat.
7. 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.