



BARBEQUE SHRIMP POPPER HAND PIES

We are giving you a whole new spin on hand pies when you make them with our delicious SeaPak Shrimp Poppers.

Yield: 8

INGREDIENTS

1/2 pk.	28 oz SeaPak® Shrimp Poppers
1 pk.	Refrigerated pie dough
3/4 C	Prepared barbeque sauce
1 C	Cheddar cheese
1 Unit	egg beaten with 1 tablespoon of water



DIRECTIONS

- 1 Cook shrimp poppers according to package directions.
- 2 Preheat oven to 400°F.
- 3 Line a baking tray with parchment paper and set aside.
- 4 On a lightly floured work surface, roll each dough piece into a 14-inch square and cut into 4 equal squares.
- 5 Spread a layer of the barbeque sauce on one-half of each square, making sure to leave a 1/2-inch border.
- 6 Top the sauce with shrimp poppers and sprinkle with cheese.
- 7 Fold the dough over the filling to enclose, and crimp the edges with the tines of a fork to seal.
- 8 Using a paring knife, cut two to three vents in the top of each hand pie.
- 9 Place on the prepared baking sheet and brush with the egg wash mixture.
- 10 Bake until golden brown (about 10 minutes).