



COASTAL SHRIMP STUFFING

A great side dish, this shrimp scampi stuffing will bring any dinner to the coast!

Yield: 6



INGREDIENTS

1 pk. 12oz SeaPak® Shrimp Scampi, frozen

1/2 C Mushrooms, sliced

1/2 C carrots, finely diced

1/4 C green bell pepper, finely diced

1/2 C onion, coarsely diced

1/2 C rosemary, chopped

1 pk. (5.5 oz) croutons, plain or flavored

Salt & pepper to taste

1/4 C Vegetable Broth

2 tbsp. Parmesan Cheese

DIRECTIONS

- 1 Cook shrimp according to directions on package
- 2 Heat the scampi on high for two to three minutes in a ten-inch skillet. Add the next four ingredients and stir to mix thoroughly
- 3 While stirring occasionally, continue to heat on high for five minutes, or until the shrimp are done. Season to taste with salt and pepper.
- 4 Reduce heat to medium, add croutons, and toss or stir to coat thoroughly. Sprinkle with Parmesan cheese and rosemary.
- 5 Add vegetable broth, reduce heat to low, cover, and heat an additional five minutes. Serve as side dish or use as turkey stuffing.