



## POPCORN SHRIMP DEVILED EGGS

SeaPak shrimp add new life to a southern favorite in popcorn shrimp devilled eggs.

**Yield: 12**



## INGREDIENTS

1 pk.	20 oz SeaPak popcorn shrimp
6 Unit	hard-boiled eggs, peeled and cut in half lengthwise
1/4 C	Mayonnaise
1 tbsp.	Dijon Mustard
4 Dash	Tabasco or another favorite hot sauce
	Salt & pepper to taste
	Chopped chives for garnish (optional)

## DIRECTIONS

- 1 Prepare shrimp according to package directions and keep warm. Place the egg yolks in a small bowl and mash with a fork.
- 2 Stir in mayonnaise, mustard, and hot sauce until thoroughly combined. Add salt and pepper to taste.
- 3 Using a small spoon or a pastry bag fitted with a large tip, fill the egg-white shells with egg-yolk mixture. Place shrimp on top of the filling. Garnish with chopped chives.