



POPCORN SHRIMP GUMBO SHOOTERS

SeaPak popcorn shrimp gumbo shooters are the perfect appetizer for a summer party

Yield: 40



INGREDIENTS

1 pk.	12 oz SeaPak Popcorn Shrimp
1 tbsp.	Vegetable oil
1/2 lb	smoked sausage, diced (optional)
1/2 Unit	Onion, Diced
1 Unit	Red Bell Pepper, Diced
1 pk.	Gumbo Mix with Rice (we used Zatarain's®)
1 C	chopped green onion (optional for garnish)

DIRECTIONS

- 1 In a large saucepan on medium-high heat, add the oil, smoked sausage if you like, onion, and bell pepper. Cook, stirring occasionally, until the onion is translucent (about 3-5 minutes).
- 2 Stir in 5 cups water and Gumbo Mix with Rice. Bring to a boil. Reduce heat to low, cover, and simmer, stirring occasionally, until rice is tender (about 25 minutes).
- 3 While rice is cooking, prepare the popcorn shrimp according to package directions and keep warm.
- 4 To assemble shooters: Fill the shooters with gumbo mixture and top with a popcorn shrimp. Garnish with green onion.