



SASSY SAUCE BUFFALO SHRIMP

Spice up your SeaPak Shrimp Scampi with buffalo sauce for a delicious and fast meal.

Yield: 8



INGREDIENTS

2 pk.	12 oz SeaPak Shrimp Scampi, frozen
1/2 C	cayenne pepper sauce (like Frank's Red Hot Sauce)
8 oz	Cream Cheese, room temperature
1/4 C	Sour cream
5 oz	crumbled blue cheese (about 1/2 cup)
1 Dash	garlic salt
2 tbsp.	milk (plus extra if desired for thinner sauce)

DIRECTIONS

- 1 Mix cream cheese, sour cream, blue cheese crumbles, a dash of garlic salt and milk together in a bowl to make blue cheese dipping sauce. If desired add a little extra milk to make a thinner dipping sauce.
- 2 Sauté shrimp scampi in a large skillet for 7 minutes
- 3 Add red hot pepper sauce and sauté for another 2-3 minutes or until shrimp are fully cooked. Serve hot with blue cheese dipping sauce.