



## SHRIMP STUFFED TWICE BAKED POTATO

Try a different twist on twice baked potatoes by adding our SeaPak Shrimp Scampi to the mix and bringing the coast a little closer to home.

**Yield: 4**

### INGREDIENTS

1 pk. 12 oz SeaPak Shrimp Scampi, frozen

2 Unit large baking potatoes

3/4 C Shredded Sharp Cheddar Cheese

1/4 C Sour cream

Black Pepper



### DIRECTIONS

- 1 Preheat oven to 400°F. Rinse potatoes and prick skin several times with a fork. Place potatoes in microwave and cook on high for about 10 minutes or until potatoes are fully cooked.
- 2 Cut each potato in half lengthwise. Scoop out potato middles into a medium size mixing bowl. Set potato skin shells on a baking sheet.
- 3 Sauté shrimp in a large skillet over medium heat for 6 to 7 minutes. Shrimp should be almost fully cooked. Scoop out shrimp with a slotted spoon and set aside.
- 4 Pour scampi sauce into mixing bowl with potato middles. Mash scampi sauce together with potato. Add cheese, sour cream and shrimp and stir to incorporate. Add black pepper to taste.
- 5 Scoop potato and shrimp mixture into 4 potato skin shells. Bake filled shells for 10 to 15 minutes until thoroughly heated.