



FIRECRACKER POPCORN SHRIMP

These popcorn shrimp are guaranteed to cause an explosion of taste to your taste buds

Yield: 8 Servings



INGREDIENTS

	Salt and Ground Black Pepper, to Taste
1 tbsp.	Fresh Cilantro Leaves, chopped
2 Item	clove garlic, peeled
2 tbsp.	Lemon juice
2 Item	Chipotle peppers in adobo (more or less to reach desired taste)
1 C	Mayonnaise
1 Unit	12 oz SeaPak Popcorn Shrimp

DIRECTIONS

- 1 PREPARE the shrimp according to package directions.
- 2 PUT the mayonnaise, chipotle pepper, lemon juice and garlic in an electric blender container. Cover and blend until smooth. Add the cilantro. Season to taste with salt and pepper. Pulse just until the ingredients are mixed.
- 3 SERVE sauce on the side for dipping OR toss shrimp with sauce in a medium bowl and serve immediately with toothpicks