



## POPCORN SHRIMP NACHOS

This great appetizer is a perfect way to pump up the party

**Yield:** 6 Servings

### INGREDIENTS

	Sour cream
	Kosher Salt
4 Item	Scallions (both green parts and white parts) thinly sliced
1/2 C	Barbecue Sauce
1/4 C	pickled sliced jalapenos, roughly chopped
8 oz	(2 1/2 cups) Sharp cheddar cheese, shredded
8 oz	White Corn Chips
1 Item	Large tomato, diced
1 pk.	200z SeaPak Popcorn Shrimp



### DIRECTIONS

- 1 PREHEAT oven to 450°F
- 2 PREPARE the shrimp according to package directions.
- 3 SEASON the tomato with salt to taste and set aside.
- 4 PLACE chips into a 9" x 13" baking dish. Sprinkle half the cheese over the chips. Drizzle with barbecue sauce. Scatter shrimp and jalapenos over chips then sprinkle the remaining cheese on top and bake until cheese melts and nachos are golden on top, about 10 minutes.
- 5 SCATTER the tomatoes and scallions over the nachos and serve immediately with additional sauce and sour cream.