



PREP TIME

15min



COOK

TIME  
5min



SERVES

4-6

## FEATURING



# Chili-Lime Shrimp and Black Bean TOSTITOS® Poppers

## INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 1 bag TOSTITOS® SCOOPS!®
- Large shrimp (butterfly style)
- 1/4 cup black beans
- 1/4 cup sweet corn
- 2 tbsp green onion
- 16 oz cream cheese (softened)
- 2 tbsp jalapeños
- 2 tbsp shallot
- Chili and lime seasoning

## HOW TO MAKE

### DIRECTIONS

- To start you're gonna need some TOSTITOS® SCOOPS!®.
- Spread the scoops on a baking pan in a single layer. Spray the chips with a light layer of avocado oil, then add chili powder and lime pepper seasoning. Place in a preheated 350°F oven for 3-4 minutes. Set aside to cool.
- Next add 16 oz of softened cream cheese to a bowl along with some finely diced shallot, green onion tops, yellow sweet corn, black beans, jalapeño, chili powder, salt and black pepper.
- Mix gently until well combined, set to the side.
- Next, let's prepare the shrimp. Make a small slit right along the tops of some extra large shrimp so they can stand up in a pan tail up
- Season the shrimp with chili powder, lime pepper, and black pepper then toss until evenly coated.
- Now preheat a saute pan over medium low heat
- Add 1-2 tsp of olive oil then lay in your shrimp tail facing upward.
- Cook them nice and slow until the bottoms are golden brown then give them a flip and let those other 2 sides cook and pick up a little color.
- Once your shrimp turn pink and have a nice sear, they're good to remove from the heat.

- Grab your seasoned TOSTITOS® SCOOPS!®, these are the perfect shape for holding ingredients.
- Fill them up with that delicious cream cheese mix then each one gets a shrimp on top.
- Transfer them to a serving tray and garnish with some freshly chopped green onion tops!
- And just like you got some delicious, juicy, flavorful TOSTITOS® chili lime shrimp poppers.
- Enjoy!