



Buffalo Shrimp Nachos

Ingredients:

2 cups peeled and deveined medium size shrimp (21/25 per pound)
1/3 cup Buffalo Sauce
2 tablespoons melted butter (less for more heat)
10oz of tortilla chips
1 cup shredded Pepperjack cheese
1 cup shredded Cheddar cheese
1/2 cup chopped green onions
Bunch of Cilantro
Drizzle of Sour Cream

1. Chop all but 3 shrimp into 1/2 inch cubes, add buffalo sauce and butter in bowl; toss well.
2. Layer shrimp mixture with chips and cheese in baking dish or on pizza pan.
3. Bake at 350°F for 5 minutes until hot and cheese melts.
4. Place 3 shrimp in center and top with cilantro leaves

Garnish with Chopped Onions and Sour Cream Drizzle