



# SHRIMP NACHOS

**SERVINGS** 2  
**PREP TIME** 15 min  
**COOK TIME** 15 min

## INGREDIENTS

- 2 teaspoons kosher salt
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- 1/2 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons butter, melted
- 1/2 pound raw shrimp, peeled, deveined, and tails removed
- 5 ounces blue corn tortilla chips
- 1 cup Mexican blend cheese blend, shredded
- 4 mini sweet peppers, sliced into thin rounds
- 1 jalapeño pepper, sliced into thin rounds
- 2 tablespoons fresh cilantro, chopped

## DIRECTIONS

1. Gather the ingredients. Preheat the oven to 400 F.
2. In a small bowl combine the salt, oregano, paprika, cumin, garlic powder, chili powder, and black pepper.
3. To a medium bowl, add the melted butter and the shrimp. Toss to coat. Add the spice mixture and toss again until the shrimp are coated in the seasoning.
4. Set a large skillet, preferably cast-iron, over high heat. Lightly coat the pan with a little butter, oil, or pan spray. When hot, add the shrimp in a single layer and sear for about two minutes on each side. The seasoning will blacken and the shrimp will turn pink and opaque. Remove the shrimp from the pan and set aside.
5. Add a single layer of tortilla chips to the cast iron pan and sprinkle some of the cheese on top. Add the rest of the chips and top with a little more cheese, peppers, cooked shrimp, and finally the remaining cheese.
6. Bake the nachos until the cheese is melted and hot, 8 to 10 minutes.
7. Remove from oven and top with chopped cilantro, if desired. Serve immediately.

