

RECIPE

Loaded Shrimp Baked Potato



Ready in **1 hour 10 minutes**

Serves **as many as 8 loaded potatos**

Ingredients

- Bag of potatoes
- Bag of raw jumbo shrimp
- Cajun seasoning
- Old bay seasoning
- Crema de leche
- Bag of shredded cheese
- Grated parm cheese
- Lemon juice
- Onion powder

Preparation

1. Wash potatoes
2. Poke holes in the potatoes with a fork .
3. Rub the potato with salt and olive oil
4. Wrap the potato in aluminum foil squeezing the sides in.
5. Can put in pre heated oven on 400 for 35 min. Also can put the potato in the microwave for 8 min or until soft.
6. While the potatoes cook you can start with your shrimp.
7. Wash and clean your shrimp.
8. Season the shrimp with the old bay, cajun, onion powder and adobo. (you can add your kind of seasoning. Keep them to the side until the potato need 10 more min.
9. When the potatoes are done, let them cool, cut an oval shape in your potato

scoop out the inside and put in a bowl



10. Put the shrimp into frying in a pan letting them get a nice golden color.



11. Then dice up about 5 shrimps into smaller pieces.

12. Then take the dice shrimp and the bowl of potatoes and add the shredded cheese of your choice and mix that all up.

13. Now reStuff the potato again with the mixed up cheese and shrimps.

14. Take the whole shrimp, add them on top of the loaded potato and throw the sauce on top.



Tips

While the shrimp and potatoes cook take a small pot, add the crema de leche, add parm cheese and shredere and cook for about 5 min. Or until medium thick. This will be used to pour on the jumbo shrimp on top of the already stuffed potato.