

CopyCat Red Lobster Shrimp Nachos

Ingredients

1 cup cheddar cheese mild
1/4 cup Monterey Jack Cheese
4 ounces cream cheese
1/4 cup milk
1/2 pound shrimp raw peeled and deveined shrimp
2 Roma tomatoes diced
1 tablespoon red onion chopped fine
1 teaspoon jalapeno pepper use more if you like your nachos spicy
2 teaspoons chopped cilantro
2 or 3 slices of fresh jalapeno pepper
2 tablespoons sour cream
4 ounces tortilla chips

Directions

Drop the shrimp into a medium-sized pot of boiling water. I personally like to add a little crab boil seasoning to the water to give the shrimp an additional layer of flavor. This is not necessary.

Cook shrimp until they turn pink, and remove immediately, this will only take 2 to 4 minutes.

Prepare cheese sauce by combining Monterey Jack cheese, Cheddar cheese, and cream cheese in a medium-sized pot over a low to medium heat. Add milk to thin the sauce, you can add additional milk if you desire.

Preheat the oven to 350 degrees, place tortilla chips on a heat-resistant plate. You will want to heat the chips until they are crisp. Heat chips for approximately 5 to 7 minutes.

While the chips are heating prepare the pico de gallo by combining the tomatoes, chopped jalapeno pepper, onion, together.

Assemble the nachos by spooning cheese sauce over the nachos. Then top with the pico de gallo you just made, top with shrimp. Garnish your nachos with sour cream, and slices of fresh jalapeno peppers.