

# Crispy Shrimp Nuevo



## INGREDIENTS

3	Each	<u>Homestyle Breaded Deep Cut Shrimp 12/15 ct.</u>
3	Each	Corn Husks Tied At The Ends
1	Cup	Black Bean And Corn Relish
3	Teaspoon	Mole Sauce
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FEATURED PRODUCTS: \_

MENU PARTS: Appetizers, Chefs Favorites

A seafood recipe with a southwest flare!

## DIRECTIONS

1. Fry the shrimp in oil at 350°F/177°C for about 3-3 1/2 minutes or until golden brown and until internal temperature is 165°F.
2. Soak the husks in water to make soft and lay across the plate.
3. Place the black bean and corn relish into the husks and top with the crunchy shrimp.
4. Drizzle with mole sauce or serve on the side.