

Piquillo Pepper and Artichoke Stuffed Shrimp

Servings: 4

INGREDIENTS

- 12 ea Harbor Banks 13-15 shrimp, peeled and deveined
- 4 oz Chef's Line piquillo pepper and artichoke tapenade
- 2 oz Hilltop Hearth flour
- 2 ea Glenview Farms eggs
- 2 oz panko breadcrumbs
- 2 oz Chef's Line churrasco
- 2 oz Monarch chipotle mayonnaise

PREPARATION

Split shrimp to create a pocket. Stuff with tapenade. Dip stuffed shrimp in flour, egg wash and breadcrumbs. Fry the shrimp to a golden brown.

Combine the churrasco with the chipotle mayonnaise. Serve as dipping sauce.

