



PREP  
TIME

15min



COOK  
TIME

5min



SERVES

4

## PRODUCT



# CHEETOS® FLAMIN' HOT® Fried Shrimp

## INGREDIENTS

2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

1/4 cup cornstarch

1/2 tsp cayenne pepper

1 lb large peeled and deveined shrimp, tail removed

1/3 cup mayonnaise

2 tbsp hot sauce

Canola oil, for frying

1 cup ranch dip

## HOW TO MAKE

### DIRECTIONS

In blender or small food processor, blend CHEETOS® FLAMIN' HOT® Cheese Flavored Snacks until finely ground. Add cornstarch and cayenne pepper.

Toss together shrimp, mayonnaise and hot sauce until well coated. Add CHEETOS® mixture to a large resealable plastic bag. Add shrimp; seal and toss until well coated.

Pour enough oil into a large high-sided skillet to come 2 inches up the side; heat over medium heat until an instant-read thermometer reads 350°F. Working in batches, carefully drop shrimp into hot oil; fry for 2 to 3 minutes or until golden brown and shrimp are cooked through.

Using slotted spoon, transfer shrimp to a paper towel-lined tray. Serve with ranch dip for dipping.

Alternatively, serve shrimp with tartar sauce.

Serve shrimp as a po'boy sandwich in a sub bun with ranch dressing, lettuce, tomatoes, pickles and onions.