



Crane Bay® Panko Breaded Shrimp Breakfast Nachos

(Serves 6)

Ingredients:

12 pcs of Crane Bay® Panko Breaded Shrimp
 1 bag tortilla chips
 6 large eggs, scrambled
 8 oz. sour cream
 3 oz. whole milk
 1 cup cooked black beans (canned okay)
 1 cup sharp yellow cheddar cheese, shredded

4 TB chili pepper,
 3 fresh jalapeños, thinly slice
 1 cup cherry tomatoes, halved
 ½ cup yellow onions, small diced
 3 scallion stalks, thinly sliced on the bias
 1 large avocado, diced

COUNTRY SAUSAGE GRAVY:

16oz. whole milk
 1 stick of butter
 ¼ cup AP flour
 Fresh Italian sausages, 16oz.

Preparation:

1) Pre-heat oven to 350 degrees. 2) Add 2" cooking oil to a skillet until 365 degrees. 3) Deep fry panko breaded shrimp until golden brown in skillet. Rest on wired rack. 4) **Make scrambled eggs:** Put eggs into a medium size bowl. Add 3oz. sour cream (from 8oz. container). Whisk until incorporated. Cook in nonstick pan until a bit runny and remove to rest. 5) For Crème: Put remaining 5oz. sour cream in a small bowl, whisk 3oz. of whole milk to thin. 6) For Gravy: use same nonstick pan from eggs. Put stick of butter in pan and cook on medium high until slightly brown, add sausage. Cook until seared on both sides then add flour. Stir for another 2-3 minutes until flour is blended. Slowly add milk and bring to a boil then reduce to a simmer for 5 minutes. Keep warm. 7) To Assemble: In a quarter size hotel pan, layer the following ingredients evenly starting from the bottom with Tortilla chips, followed by scrambled eggs, black beans, country sausage gravy, cheddar cheese, chili pepper and finish with Panko breaded shrimp. 8) Place in oven for 10-15 minutes until cheddar cheese is melted and gravy bubbles hot. 9) Remove from oven, and scatter jalapeno, tomatoes, onions, scallions and avocados all over then serve.

Please contact your DNI Group representative today.

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