



Kung Pao Shrimp Nachos

INGREDIENTS

- 1 lb small shrimp, peeled and deveined
- 1 tbsp vegetable oil
- 1 red bell pepper, cut into chunks
- 1 green bell pepper, cut into chunks
- 4–6 dried red chilies, broken in half (Szechuan, or chile de arbol)
- 2 garlic cloves minced
- 1 tsp fresh grated ginger
- 1/4 cup soy sauce
- 1 tsp sesame oil
- 1 tsp brown sugar
- 1 tsp Sriracha
- 1 tsp cornstarch
- 1/2 tsp apple cider vinegar
- 1 tsp water
- 1/4 cup toasted cashews
- Salt and pepper
- 1 bag TOSTITOS® Original Restaurant Style



PREP
TIME

15min



COOK
TIME

10min



SERVES

10

FEATURING



HOW TO MAKE

DIRECTIONS

- In medium sized skillet add oil over medium-high heat. Add bell pepper, garlic, ginger, and sauté until almost tender. Add shrimp and cook for 2-3 minutes until pink.
- In small bowl whisk soy sauce, apple cider vinegar, sesame oil, brown sugar, sriracha, and red chilies. Mix together cornstarch and water. Whisk into sauce. Pour sauce over shrimp mixture and add cashews.
- Sauté until thick and coat shrimp. Garnish with sliced green onions, if desired.
- Spread TOSTITOS® chips evenly on sheet pan and pour Kung Pao Shrimp in sauce over chips.
- Serve immediately.