**Surf’s Up! Baja Shrimp Loaded Fries**



**Description:** Crunchy golden waffle fries, topped with fresh salsa, chili lime marinated shrimp, shredded cabbage slaw, and spicy mayo.

**Servings:** 12

**Preparation Time:** 15 minutes

**Cooking Time:** 15 minutes

**Total Time:** 30 minutes

**Potato Type:** Frozen waffle fries

**Course:** Entrée, Appetizer

**Ingredients**

*Pico de Gallo (fresh Salsa)*

* 2 cups (300g) Tomatoes, diced ¼ inch
* 1 cup (150g) White Onions, diced ¼ inch
* ¼ cup (37.5g) Jalapeno, finely chopped
* ½ cup (7g) Cilantro, chopped
* 2 tablespoons (30ml) Olive Oil
* 1 teaspoon (1g) Sea Salt
* 1 teaspoon (1g) Freshly Ground Black Pepper

*Chili Lime Shrimp*

* 2 lbs. (907g) Shrimp, peeled and deveined
* 1 tablespoon (10g) Chili Lime Seasoning
* 2 tablespoons (30ml) Olive Oil

*Spicy Mayo*

* 1 cup (240ml) Mayonnaise
* 1/4 cup (60ml) Hot Sauce

*Cabbage Slaw*

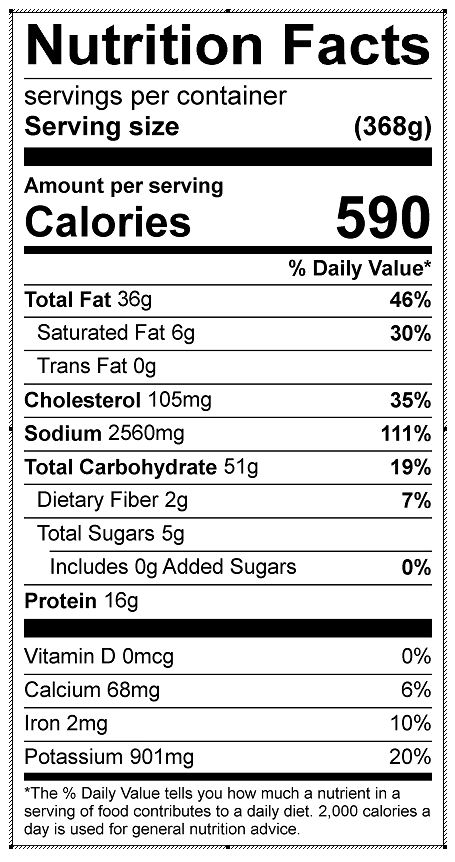
* 3 cups (450g) Green Cabbage, thinly shredded
* 1/4 cup (60ml) Olive Oil
* ¼ cup (4g) Chopped Parsley
* ½ tablespoon (3g) Sea Salt
* 1 teaspoon (1g) Freshly Ground Black Pepper

*Fries*

* 2.2 lbs. (1kg) Frozen Waffle Fries
* As Needed Peanut Oil (any neutral oil can be subbed)

**Preparation**

1. To make the Pico de Gallo (fresh salsa), simply combine the tomatoes, onions, jalapenos, cilantro, olive oil, salt, and pepper in a medium sized bowl and stir until it is just combined. Set aside until ready to use.
2. In a large bowl toss the prepared shrimp in the chili lime seasoning along with the olive oil. Set aside in the refrigerator for about an hour.
3. To make the spicy mayo, in a squeeze bottle combine the mayo and the hot sauce and shake until combined.
4. To make the cabbage slaw, combine the cabbage, olive oil, parsley, sea salt, and black pepper in a large bowl and stir until combined. Make sure this is done close to the point in which you intend to serve the fries.
5. To assemble and plate the fries, preheat a fryer to 375 °F (190 °C). Fry the fries for 4-6 minutes or until they are golden brown and crispy. Remove from the hot oil, and place into a large bowl, season the fries with salt and pepper. Meanwhile sauté the shrimp in a large sauté pan over medium high heat. The shrimp will turn pink and opaque when fully cooked and should have some slight char on the outside.
6. To plate up, arrange a layer of the crispy waffle fries, followed by the cabbage slaw, then the fresh tomato salsa, then the sauteed chili lime shrimp, and lastly a drizzle of the spicy mayo. Enjoy!



Vitamin C: 37.77 mg