

# CHEETOS® FLAMIN' HOT® Fried Shrimp

## Ingredients

- 2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1/4 cup cornstarch
- 1/2 teaspoon cayenne pepper
- 1 lb large peeled and deveined shrimp, tail removed
- 1/3 cup mayonnaise
- 2 tablespoons hot sauce
- Canola oil, for frying
- 1 cup ranch dip

## How to make it

1. In blender or small food processor, blend CHEETOS® FLAMIN' HOT® Cheese Flavored Snacks until finely ground. Add cornstarch and cayenne pepper.
2. 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.
3. 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.
4. Using slotted spoon, transfer shrimp to a paper towel-lined tray. Serve with ranch dip for dipping.
5. Alternatively, serve shrimp with tartar sauce.
6. Serve shrimp as a po'boy sandwich in a sub bun with ranch dressing, lettuce, tomatoes, pickles and onions.



PREP  
TIME  
15 min



COOK  
TIME  
5 min



TOTAL  
TIME  
-



SERVING  
-

## Made with