



Shrimp + Jalapeno + Cheese = MMMM

NIBBLEDISH CONTRIBUTOR

Ingredients

RECIPE - 6 Jalapeño - 12 Medium sized shrimps - cooked - 2 Table spoons Pesto - 2 Spoons of Mayonnaise - 1 Clove of Garlic - 1 Handful of cheese(any type) - Salt/Pepper

Instructions

Step 1 Jalapeño Wash Jalapeño peppers and pat dry. Cut Jalapeños in half and take out all the seeds. The seed has the most heat. Brush bottom on Jalapeño with olive oil or any cooking oil. Step 2 Stuffing Take of the tail of shrimp and wash. Chop the shrimp very finely and add to bowl. Mince the Garlic very fine and add to bowl. Take 2 tablespoons of pesto and 2 spoons of Mayonnaise and add to bowl. The mayonnaise will bind everything together. Add salt and pepper for taste and stuff the Jalapeños to the top. Step 3 Add any type of cheese on the top of the Jalapeño and place on BBQ grill for 3-4 minutes on medium-high heat. ENJOY!!!