

Breville[®]
Thought for food

COOKING
WITH...



Chef Andy Husbands

“Everybody loves nachos.”

Andy Husbands



Ingredients

Andy's Nacho Shrimp

Serves 4 as an appetizer

2 Baked Potatoes

Marinated Shrimp

Spicy Cheese Sauce, warm

The Salsa

¼ cup bacon bits

2 scallions, cut into thin rings

(All ingredient instructions below)

Instructions

1. Preheat your Breville grill to 400 degree F. Preheat your Breville fryer to 350 degrees.
2. Cut potatoes in ½ length wise and hollowed out leaving a ¼ inch thickness of potato/skin.
3. Deep fry potato skins until golden brown, about 3–5 minutes. Remove from fryer and set on paper towel to cool and drain.
4. Place the marinated shrimp on the preheated Breville Grill, close lid and sear for 1 ½ – 2 minutes until till shrimp are pinkish and white.
5. Place your cooked potatoes in your serving plate, drizzle a little cheese sauce in each cup, place the shrimp so the tails are coming out of it like a shrimp in a shrimp cocktail cup. Drizzle a little more sauce over the shrimp, garnish with salsa, bacon bits, scallions. Eat it up yum.

Shrimp Marinade

Ingredients

¼ cup minced cilantro leaves, roughly chopped

1 clove garlic minced

zest of 2 limes

pinch kosher salt

1 tsp chili flakes

1 tsp fresh cracked black pepper

1 tbs olive oil

Instructions

Mix well and toss shrimp.

Let marinate for 1-2 hours.



Spicy Cheese Sauce

Ingredients

5 ounces evaporated milk

½ pound orange cheddar cheese, grated

½ pound sharp white Vermont Cheddar

1 tsp cumin seed, toasted and ground

1–3 jalapenos, seeded and minced (depending on how hot you like it)

kosher salt and freshly cracked black pepper

Instructions

In a 1- or 2-quart, heavy-bottomed saucepan over medium-low heat, bring the evaporated milk for to a simmer, and continue cooking for 5 minutes.

Add remaining ingredients, stirring constantly, until well combined. Keep warm and use immediately, or refrigerate until ready to use.



Salsa

Ingredients

- 1 large ripe tomato, cut into ¼-inch dice
- ½ cup minced red onion
- ½ cup chopped cilantro
- 1 jalapeño, seeded and minced
- 2 tablespoons freshly squeezed lime juice (about 1 lime)
- 1 tablespoon extra-virgin olive oil
- Salt and freshly ground black pepper, to taste

Instructions

In a medium-size mixing bowl, combine all the ingredients

