

CRISPY SHRIMP BURGERS



INGREDIENTS

| ITEM | QUANTITY | ITEM | QUANTITY |
|---------------------------------|----------|---------------------------------|-----------|
| Raw Shrimp, Peeled And Deveined | 1 Lb. | Onion Powder | 1 Tsp. |
| Garlic Cloves | 2 | Cayenne Pepper | 1/16 Tsp. |
| Cilantro | 1/8 Cup | Ideal Protein Croutons, Crushed | 1/2 Cup |
| Kosher Salt | 1 Tsp. | Egg, Lightly Beaten | 1 |
| Paprika | 1 Tsp. | Oil | 1/2 Tbsp. |



PREPARATION

- Take the shrimp chop it coarsely and place in a bowl.
- In a food processor, add minced garlic, chopped cilantro, kosher salt, paprika, onion powder, cayenne pepper, and the chopped shrimp. Pulse to create a chunky paste.
- Transfer the shrimp mixture to a mixing bowl and add the crushed Ideal Protein Croutons. Mix well to combine.
- Add the lightly beaten egg to the shrimp mixture. This will help bind the ingredients together and create a cohesive mixture.
- Divide the mixture into equal portions and shape them into burger patties.
- Heat a skillet or frying pan over medium heat and add oil for cooking.
- Enjoy!