



# Spicy Shrimp & Polenta

*Using Cream of Jalapeño Soup*



**Makes:**  
1 Bowl



**Total Cook Time:**  
15 Minutes

## Ingredients:

- 2 cups** all-purpose flour, separated
- ½ cup** cornmeal
- 6 oz** Blount's Cream of Jalapeño Soup (Item#77037)
- 5 large** shrimp, peeled and deveined
- 8 oz** prepared polenta
- 2 oz** Sriracha
- 1 oz** Cilantro, chopped

## Cooking Instructions:

1. In a small bowl, add 1 cup of the all-purpose flour.
2. In another small bowl, add the 6 ounces of Blount Cream of Jalapeno soup.
3. In a third small bowl, add the remaining cup of all-purpose flour and the cornmeal and mix until fully incorporated.
4. Add the shrimp to the bowl with the all-purpose flour. Coat the shrimp in the flour and then shake off the excess.
5. Add the flour coated shrimp to the cream of jalapeno soup. Gently coat the shrimp with the soup until completely covered. Shake off the excess and add to the flour-cornmeal bowl.
6. Gently drop the prepared shrimp into the deep fryer set to 350°F and fry until golden brown, about 3 minutes.
7. Add the prepared polenta to a serving dish and top with the fried shrimp. Drizzle the sriracha over the shrimp and then sprinkle the chopped cilantro.

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