

# Golden Elote Shrimp

## INGREDIENTS

- 1 cup peeled and deveined fresh shrimp, chopped or whole
- 1 cup favorite quick grits
- 4 cups milk or half water or shrimp stock
- 2 tsp butter
- 1/2 cup fresh corn kernels
- 1 1/2 cups queso quesadilla cheese shredded
- 1 tsp kosher salt
- 2 large eggs
- 3 cups panko breadcrumbs
- Corn oil for frying
- 1 cup crema with lime
- 1/2 cup crumbled Cotija cheese
- 1/2 bunch cilantro, minced
- Tajin®

## INSTRUCTIONS

- Bring milk to a boil, stir in grits, reduce to low.
- Simmer, stirring often, until thick and creamy (about 20 min).
- Chop shrimp in food processor, fold into grits with butter, corn, cheese and salt.
- Cool, scoop into balls and drop into eggs then Panko, fry to golden.
- Garnish with lime wedge, crema, Cotija, cilantro micro green and Tajin®.

**CREATED BY**  
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