

# SEAFOOD NACHOS

## Ingredients:

1 cup mango, seeded, peeled and chopped  
1 medium red pepper, chopped  
2 T finely chopped red onion  
1 fresh jalapeno chili pepper, seeded and finely chopped  
2 T packed brown sugar  
2 T Jamaican jerk seasoning  
1 lb. peeled, deveined uncooked shrimp  
Nonstick cooking spray  
8 cups tortilla chips (8 oz)  
4 oz Monterey Jack cheese with jalapeno peppers or  
Monterey Jack cheese, shredded  
Makes 8 to 10 appetizer servings

## Directions:

Preheat broiler. To make salsa, in medium bowl stir together mango, sweet pepper, onion and chili pepper; set aside.

In large bowl stir together brown sugar and jerk seasoning. Add shrimp; toss to coat. Coat grill, pan or large skillet with cooking spray. Heat over medium-high heat. Add half the shrimp at a time to pan. Cook for 1 to 2 minutes each side or until shrimp are opaque. Remove and set aside. If desired, coarsely chop shrimp.

Spread tortilla chips on a broiler-safe platter or baking sheet. Top with shrimp and salsa. Sprinkle with cheese. Broil 4 inches from heat for 1 to 2 minutes or until heated through and cheese is melted.

