



# Spicy Chili Cheese Shrimp



## Ingredients:

2 dozen large shrimp, peeled and deveined

Salt to taste

2 ounces cheddar cheese

2/3 cup dairy sour cream

Tapatio Hot Sauce for spicy flavor

1 can tomato sauce

1 package linguine

## Directions:

Begin by cooking linguine in a large pot of boiling salted water until tender but still firm to bite, stirring occasionally.

While linguine is cooking combine salt, cheddar cheese, sour cream, Tapatio Hot Sauce, and tomato sauce in a bowl. While mixing, taste for spiciness. Sauté contents of bowl in a pan for approximately 5 minutes until mixture heats up, add shrimp. Drain linguine.

Serve over bed of linguine.

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