

Southern Fried Shrimp Po' Boy

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-shrimp-po-boy-recipe>

Ingredients:

- 2 pounds shrimp medium to large size
- 1/2 cup milk
- canola oil for frying
- 1 inch French baguette split horizontally and cut 4 pieces
- mayo
- shredded lettuce optional
- 1 cup flour
- 1/2 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon chipotle powder or chili powder, more to taste if you like spicier shrimp
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon white pepper

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 350 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 50 grams
7. SaturatedFat: 1 grams
8. Sodium: 690 milligrams
9. Sugar: 3 grams

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