

Jamaican Cajun Popcorn Shrimp

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-hot-pepper-shrimp-recipe>

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon brown sugar
- 1 tablespoon dried thyme
- 1 tablespoon garlic powder
- 1 teaspoon salt
- 1 1/2 teaspoons hot pepper powder cayenne, chili, Carolina reaper or scotch bonnet
- 1 teaspoon onion powder
- 1/2 teaspoon canela
- 2 pounds shrimps extra small
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon brown sugar
- 1 tablespoon dried thyme
- 1 tablespoon garlic powder
- 1 teaspoon salt
- 1 1/2 teaspoons hot pepper powder cayenne, chili, Carolina reaper or scotch bonnet
- 1 teaspoon onion powder
- 1/2 teaspoon canela
- 2 pounds shrimps extra small
- 1/2 cup milk
- 1/2 cup heavy cream
- 2 whole large eggs or 3 medium, 4 small
- 2 1/2 cups panko breadcrumbs
- 1 cube chicken bouillon or shrimp if available
- 1/2 cup vegetable oil

Nutrition:

1. Calories: 1310 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 740 milligrams
4. Fat: 53 grams
5. Fiber: 5 grams
6. Protein: 106 grams
7. SaturatedFat: 11 grams
8. Sodium: 3720 milligrams
9. Sugar: 7 grams
10. TransFat: 1 grams

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