

Shrimp Poor Boy Sliders

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-poor-boy-fillet-recipe>

Ingredients:

- 1/2 cup mayo
- 1 1/2 tablespoons lime juice
- 1 chipotle chile in adobo sauce minced
- 1 tablespoon adobo sauce
- 1 green onion sliced thin
- 12 Hawaiian rolls Kings
- 4 tablespoons melted butter
- 2 cloves garlic minced
- 2 eggs beaten
- 3 tablespoons Cajun seasoning
- 3/4 cup flour
- 1 pound jumbo shrimp peeled and deveined
- 1 1/2 cups panko bread crumbs
- shredded lettuce
- dill pickle slices
- vegetable oil

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 99 grams
3. Cholesterol: 315 milligrams
4. Fat: 38 grams
5. Fiber: 11 grams
6. Protein: 41 grams
7. SaturatedFat: 11 grams
8. Sodium: 2010 milligrams
9. Sugar: 13 grams

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