

Sandwiches

Cajun Popcorn Shrimp Sandwiches

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Servings: 4

Start to Finish Time: 30 minutes

2 tablespoons butter, melted

1 teaspoon garlic powder

1/4 to 1/2 teaspoon cajun seasoning

3 1/2 cups frozen breaded popcorn shrimp

1/2 cup mayonnaise

1 tablespoon hot pepper sauce

1 teaspoon sweet pickle relish

1/2 teaspoon prepared mustard

8 pita pocket halves, warmed

1 cup lettuce, shredded

8 thin slices tomato

In a large resealable plastic bag, combine the butter, garlic powder and cajun seasoning.

Add the shrimp. Seal the bag and toss to coat.

Prepare the shrimp according to the package directions for baking.

In a small bowl, stir the mayonnaise, pepper sauce, relish and mustard. Spread into the warmed pitas.

Fill each pita half with the shrimp, lettuce and tomato slices.

Per Serving (excluding unknown items): 308 Calories; 30g Fat (81.0% calories from fat); 3g Protein; 13g Carbohydrate; 3g Dietary Fiber; 25mg Cholesterol; 363mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.