

# shaken together

celebrating a creative life

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## Easy Shrimp Appetizer: Shrimp Nachos with Creamy Garlic Cheese Sauce

December 21, 2013 by Keri 4 Comments

This is a Sponsored post written by me on behalf of [Fresh From Florida](#) for [SocialSpark](#). All opinions are 100% mine.

Surely I am not the only one out there who think appetizers are one of the best parts of any party or get-together?! Are you with me? Who doesn't love a good cheesy dip, a loaded bruschetta or that perfect little bite that you just have to circle back for?! I am constantly pinning appetizers to my [Savory Stuff Pinterest board](#), so if you need someone to bring the apps, I'm your girl!

And do I have an awesome shrimp appetizer that you will want to pin and make today!

### Shrimp Nachos with Creamy Garlic Cheese Sauce



Welcome to shaken together! I'm Keri, the girl behind the blog and I'm so glad you stopped by! My goal is to celebrate a creative life with easy recipes, seasonal

projects and gifts, DIY tutorials, crafty goodness and a little of my family life with two boys, two cats and 14 years of marriage! [Read More...](#)



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These shrimp nachos start with crispy tortilla chips that are topped with mild Monterey Jack cheese, then layered with gorgeous Florida shrimp sauteed in garlic and lemon and finally topped with a little Parmesan cheese and drizzled with a warm, rich creamy garlic cheese sauce! Talk about YUM!

And let's talk Florida! If you remember, as a [Fresh from Florida](#) Ambassador, I have the absolute pleasure of sharing some of the most amazing ingredients from the great Sunshine State with you. Like my fresh and light [Key Lime Butter Grilled Grouper!](#)

Well this month, I headed to my local grocery store – you can also stop by the nearest seafood market – to pick up these beautiful, pink Florida shrimp! The seafood around here couldn't be fresher – we are surrounded by water on three sides after all 😊

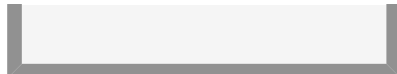


**just look at these shrimp!**  
FRESH FROM FLORIDA AT SHAKENTOGETHERLIFE.COM

I peeled and deveined these guys and rinsed them in cold water before I popped them in a sizzling pan for a saute in olive oil and garlic. The shrimp cook quickly so it wasn't long before I was assembling this shrimp appetizer!

## Shrimp Nachos with Creamy Garlic Cheese Sauce

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keri basset {shaken together}



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## Ingredients

### For the sauteed Shrimp

- 1/2 pound fresh Florida shrimp, peeled and deveined
- 1 clove minced garlic
- 2 tablespoons olive oil
- Squeeze of lemon juice
- Salt & pepper to taste

### For the nachos

- Tortilla chips
- 2/3 cup shredded monterey jack cheese
- 1/4 cup shredded Parmesan cheese

### For the creamy garlic cheese sauce

- 1/4 cup shredded Parmesan cheese
- 1/3 cup shredded monterey jack cheese
- 1/3 cup milk or half and half (1 or 2 additional tablespoons if needed to thin the sauce)
- 3 tablespoons light cream cheese
- 1 1/2 cloves minced garlic

## Instructions

1. Sprinkle 2/3 cup monterey jack cheese over tortilla chips on a baking sheet or oven safe serving dish.
2. Place in preheated 350\* oven to melt the cheese.
3. While the cheese is melting, begin the shrimp.
4. In a large saute pan, heat the olive oil and garlic.
5. Add the shrimp, season with salt and pepper, add a squeeze of lemon and saute for about 4-6 minutes.
6. Remove shrimp from heat and prepare creamy garlic cheese sauce.
7. In a small sauce pot, combine milk (or 1/2 & 1/2), cream cheese, minced garlic and shredded cheeses.
8. Stir until melted and add an additional tablespoon or two of milk to thin the sauce if necessary.
9. Once the cheese is melted on the chips, remove from oven.
10. Turn oven to broil.
11. Dice shrimp into bite sized pieces and spread it over chips.
12. Top with 1/4 cup shredded Parmesan cheese.
13. Drizzle nachos with creamy garlic cheese sauce.
14. Return to oven under the broiler.
15. Watch closely and remove nachos when all of the cheesy is melted and the garlic cheese sauce is hot and bubbly.

Schema/Recipe SEO Data Markup by [ZipList Recipe Plugin](#)



## sharing this?

I work hard on this little ol' blog! The images and content are sorta near and dear to me and it makes me {unbelievably} happy if you are inspired to make, bake or create stuff you find here!! But, so there are no fights on the playground ... if you share a shaken together photograph, recipe or project, please link back to my post, do not share an entire post and do not re-edit photos. I'd love to stop by and say 'hi', too, so feel free to leave a quick comment or email me your post to [shakentogetherblog {at} gmail {dot} com](mailto:shakentogetherblog@ gmail {dot} com). Thanks so much!!



Shrimp nachos have all the best elements of a warm, shrimp alfredo dish – creamy sauce, plump shrimp, garlic – but none of the messy noodles and no fork required! You can add any other toppings that you may like: jalapeños, diced tomatoes or avocado. But we stuck with shrimp and this ooey gooey cheesy goodness:



 22K+

Needless to say, there were no leftovers and these shrimp nachos got two big thumbs up from my family!

Speaking of family, Chris, my husband, is a born and raised Florida boy and the **biggest** seafood fan ever ... so, do you have a go-to shrimp appetizer or entree that I just have to make?! Tell me all about it or leave a link in the comments!

Don't miss any Fresh from Florida updates or recipes ... connect with [Fresh from Florida on Facebook](#) and [@FreshFromFL on Twitter!](#)

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This post may be shared at these awesome link parties:





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## Comments



**Heather** says:

December 21, 2013 at 10:34 pm

I love shrimp! I've never had shrimp nachos – these look so amazing Kerri! Congrats on being a Fresh From Florida Ambassador!!

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**Cheryl** says:

December 23, 2013 at 9:31 pm

I so love shrimp!! These look delicious. Thanks for sharing on Recipe Sharing Monday! Happy Holidays & HUGS!

[Reply](#)



**Lori @ A Bright and Beautiful Life** says:

January 2, 2014 at 10:31 pm

Your nachos look so yummy. We love shrimp scampi and really anything shrimp and so I'm thinking I need to make these nachos this weekend. My hubby would be so happy!!! Thanks for your recipe. If you have time we would love it if you would be willing to share this recipe post and any of your other great ones at our Making Monday link party that goes live Sunday eve at 8pm eastern. Thanks. Have a fantastic day.

<http://www.abrightandbeautifullife.com/?p=8868>

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**cerrajerías De madrid** says:

June 13, 2014 at 1:39 am

**cerrajerías De madrid**

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