

Thai Shrimp & Leek Potatoes

Ingredients:

Frozen Potato Shreds (I usually use 4 cups)
Shrimp (usually 16 oz)
Leeks to taste (usually 4-5)
Pam Spray
Spice Hunter Thai Seasoning – Salt Free

Directions:

- Sauté the Leeks in PAM then set aside
- Fry the frozen potatoes in PAM to your desired crunch factor
- Add the Thai Seasoning while the potatoes are cooking. The more you add, the spicier this will be.
- When the potatoes are done, add the Leeks back in and mix well.
- In a separate skillet, Cook or heat your shrimp, adding more Thai spice to the shrimp. The shrimp will absorb the flavor differently than the potatoes.
- Once the shrimp is done mix well with the potato blend

The Thai spice adds a wonderful flavor with seeds that adds a bit of a crunch to the dish. Enjoy