



Peruvian Grilled Shrimp Macaroni & Cheese

Yield: 8 each entrees

Ingredients:

- 5 lbs [Reser's® Special Request™ White Cheddar Macaroni & Cheese](#) (71117.12999)
- 48 each 21-25 shrimp, peeled and deveined (approximately 2 lbs)
- 1/3rd cup Avocado oil
- 1 Tbsp Aji amarillo chile powder
- ½ tsp Cumin, ground
- 2 tsp Turmeric, ground
- 1 tsp Granulated garlic
- Kosher salt
- ½ cup Cilantro leaves, finely chopped

Directions:

1. Heat Reser's® Special Request™ White Cheddar Macaroni & Cheese in the steamer for 18-20 minutes, massage bag, cut open, and place into a 4" 1/3rd pan.
2. Add the shredded cheese and mix to combine. Cover and place on a steamtable.
3. Coat the steak lightly in oil and season with steak seasoning.
4. Grill to medium rare and let rest 5 minutes before slicing.
5. Place 10 oz of the macaroni & cheese in a heated bowl.
6. Top with sliced steak and top steak with 1 oz ladle of chimichurri.
7. Serve immediately.