



Shrimp Triangles

Prep Time: 5 minutes

Cook Time: 20 minutes

Makes: 8 servings

1 bag (10 oz) SeaPak® Skillet Ready Marinated Shrimp - Garlic Herb, frozen

2 cans of crescent rolls

1 cup onion, sliced

½ cup green pepper, sliced

½ cup red pepper, sliced

Cream cheese, room temperature

Balsamic vinaigrette

SAUTÉ shrimp in a large pan for 3 minutes over medium heat. Add green pepper, red pepper and onion. Continue sautéing the shrimp and vegetables for 5 to 7 minutes.

REMOVE rolls from can and separate into triangles. Spread the cream cheese generously on each crescent triangle.

SPOON shrimp and vegetable mixture onto the center of 8 of the triangles. Place an empty triangle with cream cheese facing downward on top of each triangle containing the shrimp mixture. Pinch the two shortest sides of each triangle pair together leaving the long side open to form 8 triangle “pockets”.

BAKE triangles according to crescent roll directions.

REMOVE from oven and let cool. Serve with a side of balsamic vinaigrette for dipping.

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