

RECIPE | PEPPERS

# SHRIMP BURGERS



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Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.

## INGREDIENTS

6 slices Pure Flavor® Beefsteak Tomato  
12 slices Pure Flavor® Mini Cucumber  
¼ cup chopped Pure Flavor® Red Sweet Bell Pepper  
1 ½ pounds peeled and deveined shrimp  
¼ cup chopped shallots, red onion  
¼ cup of panko bread crumbs  
1 tsp of kosher salt  
2 eggs  
Salt and pepper  
Toasted buns, optional

## DIRECTIONS

1. Preheat BBQ to medium to high heat.
2. In a blender, pulse half of the shrimp with the eggs, onion, and peppers.
3. Chop remaining half of shrimp and mix with shrimp mixture in a mixing bowl.
4. Season with salt, and split into 6 equal sized balls.
5. Cover balls in panko bread crumbs and flatten to create a burger patty.
6. Grill on each side for 6-8 minutes.
7. Top with fresh tomato and cucumber.



### TOTAL TIME

40 minutes

### PREP TIME

25 minutes

### COOK TIME

15 minutes

### SERVES

6

### COOKING LEVEL

Medium