

Fried Shrimp & White Bean Po' Boy



FOODSERVICE



SERVING SIZE: 8

Ingredients

- 1 1/2 tablespoons Kosher Salt
- 2 teaspoons Cayenne Pepper
- 2 teaspoons Garlic Powder
- 2 teaspoons Paprika
- 1 teaspoon Dried Oregano
- 1 teaspoon Dried Thyme
- 1 teaspoon Ground black pepper
- 1 teaspoon Onion Powder
- 1 1/2 pound 20-30 count peeled and deveined shrimp
- 3 cups **Furmano's White Kidney Beans**, Drained
- 2 cups Buttermilk
- 3 cups All purpose flour
- 2 cups Cornmeal
- As Needed Vegetable Oil
- 8 8" long french rolls, split
- As Needed Shredded iceberg lettuce
- 2 cups White Bean Remoulade
- 2 cups **Furmano's Petite Diced Tomatoes**
- As Needed Sliced dill pickles

In This Recipe



White Kidney Beans
(Cannellini Beans) - 15.5 oz.



Low Sodium - All Natural
White Kidney Beans
(Cannellini Beans)

Preparation

1. Whisk first 8 ingredients in a small bowl to blend.
2. Place shrimp and Furmano's White Kidney Beans in a bowl. Add spice mixture and toss to coat.
3. In a large bowl, add buttermilk. In a similar sized bowl, whisk together flour and cornmeal.
4. Working in batches, dip seasoned shrimp and Furmano's White Kidney Beans into buttermilk then into flour mixture to coat.
5. Have vegetables heated to approximately 350 degrees in a large pot.
6. Drop breaded shrimp and beans into oil and fry until crisp. Approximately 4 minutes. Drain on paper towels.
7. Spread cut of roll with remoulade. Top one side of roll with lettuce and other side with sliced pickles.
8. Fill rolls with fried shrimp and beans. Top with Furmano's Petite Diced Tomatoes.

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