

## Avocado Ranch Shrimp Nachos with a Zesty Sriracha Kick

If you love shrimp tacos and loaded nachos, this recipe is your new obsession. These



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- 1/4 cup sriracha sauce
- 2 limes, juiced
- 1 avocado, diced
- 1/2 cup ranch dressing
- 1 bag nacho chips (look for scoop or boat shapes)
- 1 cup shredded cheddar cheese
- 1/4 cup chopped cilantro
- Salt and pepper, to taste

### DIRECTIONS

1. Preheat oven to 350°F.
2. In a bowl, marinate shrimp in sriracha, lime juice, salt, and pepper for 15 minutes.
3. Heat a skillet over medium-high and cook shrimp 2-3 minutes per side until pink and opaque. Set aside.
4. In another bowl, mix diced avocado with ranch dressing until creamy and combined.
5. On a baking sheet, arrange nacho chips into individual "boats" or clusters.
6. Top each chip with a spoonful of avocado ranch, one shrimp, and shredded cheddar cheese.
7. Bake 5-7 minutes, until cheese is melted and bubbly.
8. Garnish with chopped cilantro and serve immediately.

### SWAPS & NOTES

Shrimp : Try diced grilled chicken or tofu for a variation.

Cheese : Swap cheddar for Monterey Jack, pepper jack, or a Mexican blend.

Chips : Use scoop-style tortilla chips for best results-flat chips don't hold the toppings well.

Avocado ranch : If you're short on time, use store-bought avocado ranch or mash avocado straight into ranch dressing.

### TIPS FOR SUCCESS

Don't overbake -you want the shrimp to stay juicy and the chips to stay crisp.

Use ripe avocado for the best texture in the ranch swirl.

Double the batch for parties-they go quick!

For extra zing, add a squeeze of fresh lime after baking.

