

Shrimp Loaded Baked Potato: A Decadent Twist on a Classic Comfort Food

Shrimp Loaded Baked Potato: A Decadent Delight for Seafood Lovers



OVEN
400°F

TIME
10 mins

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INGREDIENTS

- 4 large russet potatoes - The perfect starchy base.
- 1 pound shrimp, peeled and deveined - Fresh or frozen (thawed).
- 1/2 cup sour cream - For creaminess.
- 1 cup shredded cheese - Cheddar, Monterey Jack, or a blend.
- 2 tablespoons butter - For sautéing the shrimp.
- 2 green onions, chopped - For garnish and flavor.
- Salt and pepper, to taste.

Step-by-Step Instructions:

1. Bake the Potatoes:

Scrub the russet potatoes clean and poke holes in them with a fork.

Place them directly on the oven rack (or on a baking sheet) and bake for 45-60 minutes, until they are fork-tender.

2. Cook the Shrimp:

In a pan, melt the butter over medium heat.

Add the shrimp, season with salt and pepper, and cook for 3-5 minutes until pink and opaque.

Remove from heat and set aside.

3. Prepare the Baked Potatoes:

Carefully cut them open lengthwise.

Use a fork to fluff the inside, making space for all the delicious toppings.

4. Load Up the Toppings:

5. Serve & Enjoy!:

Pro Tips for the Best Shrimp Loaded Baked Potato:

Use Large Shrimp - Medium or large shrimp work best so they don't get lost in the potato.

Crispy Potato Skins? - Rub the potatoes with olive oil and salt before baking for an extra crispy skin.

Want Extra Cheesy? - Mix some cheese into the fluffed potato insides before adding toppings.

Grilled Shrimp? - For extra smoky flavor, grill the shrimp instead of pan-frying.

Delicious Variations to Try:

Cajun Shrimp Baked Potato - Season the shrimp with Cajun or blackened seasoning for a spicy kick.

Garlic Butter Shrimp Potato - Drizzle with extra garlic butter for a rich, indulgent taste.

Surf & Turf Loaded Potato - Add crumbled bacon or sliced steak alongside the shrimp.

Creamy Alfredo Shrimp Potato - Swap sour cream for a spoonful of Alfredo sauce and top with Parmesan.

What to Serve with Shrimp Loaded Baked Potatoes:

FAQs:

Why You Need to Try This Recipe:

DIRECTIONS

1. Bake the Potatoes: Preheat your oven to 400°F (200°C).
2. Scrub the russet potatoes clean and poke holes in them with a fork.
3. Place them directly on the oven rack (or on a baking sheet) and bake for 45-60 minutes, until they are fork-tender.
4. ? Shortcut: If you're in a hurry, microwave the potatoes for 7-10 minutes, flipping halfway through, before finishing them in the oven for a crispy skin.
5. Cook the Shrimp: While the potatoes are baking, prepare your shrimp:
6. In a pan, melt the butter over medium heat.
7. Add the shrimp, season with salt and pepper, and cook for 3-5 minutes until pink and opaque.
8. Remove from heat and set aside.
9. ? Flavor Boost: Add a squeeze of lemon juice and a sprinkle of garlic powder or Old Bay seasoning for extra seafood flavor.
10. Prepare the Baked Potatoes: Once the potatoes are done:
11. Carefully cut them open lengthwise.
12. Use a fork to fluff the inside, making space for all the delicious toppings.
13. Load Up the Toppings: Now for the fun part-building the ultimate loaded baked potato:
14. ? Spoon in sour cream for a creamy base.? Pile on the buttery shrimp for that seafood richness.? Sprinkle with shredded cheese-it'll melt beautifully from the heat of the potato.? Top with chopped green

onions for a pop of color and freshness.

15. ? Want More Toppings? Try adding crumbled bacon, sautéed mushrooms, diced tomatoes, or even a drizzle of garlic butter.
16. Serve & Enjoy!: Dig in while your Shrimp Loaded Baked Potato is hot, creamy, and extra cheesy. Serve with a side salad, garlic bread, or roasted veggies for a complete meal.
17. Pro Tips for the Best Shrimp Loaded Baked Potato: Use Large Shrimp - Medium or large shrimp work best so they don't get lost in the potato.
18. Crispy : Potato Skins? - Rub the potatoes with olive oil and salt before baking for an extra crispy skin.
19. Want : Extra Cheesy? - Mix some cheese into the fluffed potato insides before adding toppings.
20. Grilled : Shrimp? - For extra smoky flavor, grill the shrimp instead of pan-frying.
21. Delicious Variations to Try: Want to switch things up? Try these creative twists:
22. Cajun : Shrimp Baked Potato - Season the shrimp with Cajun or blackened seasoning for a spicy kick.
23. Garlic : Butter Shrimp Potato - Drizzle with extra garlic butter for a rich, indulgent taste.
24. Surf & : Turf Loaded Potato - Add crumbled bacon or sliced steak alongside the shrimp.
25. Creamy : Alfredo Shrimp Potato - Swap sour cream for a spoonful of Alfredo sauce and top with Parmesan.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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