

## Divine Cuisine

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### Recipe: Seafood Stuffed Mirlitons

#### Ingredients

2 Tbsp. Butter	1 pound Large Gulf shrimp, peeled and deveined
4 pounds Mirlitons, medium	1 cup. Shrimp stock
1/2 cup. Diced ham	1 pack. Louisiana Crawfish tails
1/3 cup. Celery, chopped	1 cup. Plain bread crumbs
1/3 cup. Yellow onions, chopped	1 tsp. Kosher Salt
1/3 cup. Green bell peppers, chopped	2 cups. Italian Bread crumbs
2 Garlic cloves, minced	3 Tbsp. Melted butter
1 Tbsp. Creole seasoning	

#### Instructions

1. Preheat oven to 350 degrees. Cut mirlitons in half, remove the seed and place in a large pot of boiling water. Cook covered for approximately 40 minutes or until fork tender. Remove and let cool on a lined baking sheet. Once cooled, use a spoon to scoop out the flesh of the mirliton being careful not to scrape too far and damage the shell of the mirliton. Add scooped flesh to a strainer and press with a spatula to remove excess water. Add strained flesh to a bowl and mash with a potato masher.
2. Melt the butter in a medium pot. Sauté celery, onion, bell pepper and garlic for 8 minutes. Stirring occasionally so as not to brown. Add mirliton filling and diced ham. Stirring to combine all ingredients. Season with salt and creole seasoning. Cool for another 4 minutes and taste for seasoning. If needed add more salt or creole to taste. Add shrimp and cook for 2 minutes. Add shrimp stock and plain breadcrumbs stirring to combine. Taste again for seasoning and texture. If it's too dry, add more stock. Too wet, add more breadcrumbs.
3. Using a portion scoop or a large cooking spoon, scoop filling into each mirliton shell. Mix melted butter and Italian breadcrumbs to create a buttery crumble topping. Sprinkle this mixture evenly over the top of stuffed mirliton halves. Place the pan in the oven and bake for 30 minutes. Once done allow to cool for 3 minutes and serve.