**Samurai Crisps with Garlic Ginger Shrimp**

**Ingredients**

* 1 1/2 Cups Parmesan cheese, freshly grated
* 2 Tablespoons sesame seeds, black or white
* 8 Ounces chive and onion cream cheese spread, room temperature
* 2 Tablespoons Sriracha chili sauce
* 2 Tablespoons sugar-free orange marmalade
* 2 Tablespoons fresh basil, diced
* 2 Tablespoons unsalted Challenge Butter
* 2 crushed garlic cloves
* 1 Tablespoon ginger root, finely grated
* 24 medium shrimp, peeled and deveined

**Directions**

1. Make the crisps.  Preheat oven to 375°F.  Line a baking sheet with parchment paper or aluminum foil then coat with cooking spray and set aside.  Using a 2-inch cookie cutter or biscuit cutter as a mold, fill with 1 tablespoon of the grated Parmesan cheese and sprinkle with a portion of sesame seeds.  Pat cheese down to flatten with fingers, remove cookie cutter and continue creating the rest of your cheese crisps.  Bake for 8-10 minutes or until golden brown.  While warm, remove crisps with spatula and place on a serving plate to cool.
2. While the crisps are baking, mix cream cheese, Sriracha (or hot pepper sauce) and marmalade in a small bowl with a rubber spatula.  Transfer mixture to a decorating bag fitted with a star tip, or place cream cheese mixture into a heavy duty zipper sealed bag and snip off the corner to create your own decorating bag.  Set aside.
3. In a skillet over medium high heat, add butter, shrimp, garlic and ginger. Cook until shrimp are opaque, about 4-5 minutes. When crisps are cool, pipe a heaping teaspoon of cream cheese mixture onto each crisp. Sprinkle with basil, and top each with a shrimp.

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