

Gift Wrapped Shrimp Bites

Ingredients

12 medium raw shrimp, shelled & deveined
1 tbsp canola oil
1 tbsp favorite spice rub
1/4 tsp each salt & pepper

6 oz roasted red peppers
6-12 green onions, depending on size

Directions

Roll each shrimp into a round shape, with tail on the outside. Skewer each rolled shrimp with a toothpick through the diameter, so that shrimp hold their round shape.

Heat a sauté pan to medium high heat. Add oil. Coat shrimp with spices and then sauté just until opaque, about 1-2 minutes per side.

Remove from pan and let cool to handle. Cut 12 strips of the green portion of the green onions off, keeping the green portion in tact and as long length as possible. Heat green onion strips in pan until just softened and bendable, about 1 minute, turning frequently. Remove from pan and let cool to handle.

Cut bell pepper strips into long thin strips and wrap around shrimp. Wrap green onion strips around shrimp and tie in a bow or knot.

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