

Shrimp Bruschetta

Ingredients

1 lb cooked & thawed shrimp, finely chopped
1 plum tomato, finely chopped
2 tsp olive oil
2 tbsp green onion, finely chopped
1 egg white
2 tsp Old Bay Seasoning
1 loaf French bread
1/4 tsp garlic powder
2 tbsp Italian dressing

Directions

Preheat oven to 350° F. Mix shrimp, tomato, green onion, olive oil, egg white, Old Bay, and garlic powder in medium bowl until blended.

Slice bread into 1/2 inch thick slices. Place on baking sheet; broil until lightly toasted on both sides. Spread lightly with Italian dressing, then spoon shrimp mixture evenly over bread slices.

Bake 8-10 minutes or until heated through and lightly browned.

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