

Sheila's favorite GARLIC SHRIMP AND AVOCADO CROSTINI

Ingredients

1 loaf ciabatta bread, cut into thin slices
1/3 cup garlic butter

Garlic Shrimp:

2 tsp garlic, minced
1 tsp sweet paprika
Juice of half a lemon (about 1-2 Tbsp)
1 lb shrimp (no tail, peeled, and deveined)
1/4 cup fresh parsley, finely chopped

Avocado Salad:

Cooked shrimp (see above)
1 avocado, cubed
1 cup cherry tomatoes, halved
Juice of half a lemon (about 1-2 Tbsp)
Salt to season

Instructions

1. Preheat oven to grill/broil on medium-high heat
2. Place bread on baking tray lined with parchment paper
3. Spread thin layer of garlic butter on each slice (12-15 slices)
4. Grill/broil until golden; remove and set aside

Garlic Shrimp:

1. Combine garlic, paprika, lemon juice and shrimp in a bowl
2. Mix well to combine ingredients; add salt to season
3. Drizzle about a tsp of oil into large frying pan or skillet
4. When pan is hot, cook shrimp for about 3 min. each side
5. Once cooked through, take off heat and add parsley

Avocado Salad:

1. Combine the avocado, tomato, lemon juice and salt in bowl
2. Add the shrimp and fold through gently
3. Spoon shrimp and avocado mixture onto toasted garlic bread