

# SHRIMP ON TOAST

Prep  
**10**  
Minutes

Cook  
**10**  
Minutes

Serves  
**4**



## 1 PACKAGE OF COOKED PACIFIC WHITE SHRIMP

Great for brunch, an accompaniment for soup or just as an hors d'oeuvre, this recipe will make you reach for more than just one!



## RECIPE

### INGREDIENTS

- 1.5 cups **Ocean Jewel™ Cooked Pacific White Shrimp**, thawed
- 1/3 cup butter, softened
- 1 tbsp olive oil
- 3 cloves of garlic, minced
- 1/4 tsp each of salt and pepper
- 1/4 tsp dried oregano
- 8 slices of French bread (1/2 inch thick)
- 2 tbsp grated Parmesan cheese
- 1/4 cup vegetable broth
- 1/4 cup 35% whipping cream
- 1 tsp lemon zest
- 1 tbsp lemon juice
- 3 tbsp finely chopped fresh parsley

### METHOD

1. Prepare shrimp as per package instructions and remove tail.
2. Preheat oven to 425°F. Line baking sheet with parchment paper. Stir together butter, olive oil, garlic, salt, pepper and oregano. Reserve 2 tbsp and set aside.
3. Spread garlic butter over one side of each slice of bread. Sprinkle with Parmesan cheese. Bake for 3 to 5 minutes or until golden brown and toasted.
4. Meanwhile, melt reserved garlic butter in large skillet set over medium-high heat. Add thawed shrimp and heat for 1 to 2 minutes or until heated through. Stir in vegetable broth and whipping cream. Bring to a boil.
5. Reduce heat to medium. Cook for 2 to 3 minutes or until sauce is thickened. Stir in lemon zest and juice. Spoon shrimp mixture over garlic bread. Sprinkle with parsley and lemon zest.

### Tips:

- **Substitute chicken broth for vegetable broth if desired.**
- **For Cajun Shrimp on Toast, add Cajun seasoning to shrimp.**
- **Alternatively, substitute French bread with a baguette.**
- **Based on preference and availability of product in-store, any sized shrimp can be used as a substitute.**

