



Serving Size: 6

Tasti Shrimpetta

Ingredients

- 6-8 Tasti-Lee tomatoes
- 1 French baguette
- 3-4 Tbsp. extra virgin olive oil
- 2 Tbsp. butter
- 15 basil leaves
- 4 cloves garlic, minced
- 12 pieces fresh shrimp
- 4 oz. pitted kalamata olives
- 1/2 cup pine nuts
- 1/2 tsp. sea salt
- 1 tsp. fresh ground black pepper
- 1/2 tsp. cayenne pepper

Directions

1. Peel, crush, then mince garlic cloves, set aside.
2. Chop tomatoes into 1/4" chunks, set aside.
3. Roll basil leaves & cut, set aside.
4. Cut kalamata olives in half, set aside.
5. Put the garlic, tomatoes, olives, & basil in a bowl. Add olive oil & mix.
6. Season with salt & pepper. Mix then set aside.
7. Preheat oven to 375°F.
8. Slice baguette in 1/4"-1/2" thick slices & place onto a baking sheet.
9. Place in oven for 2-3 minutes or until slightly crisp.
10. Remove baguette slices from oven.
11. In a pan, add butter & melt on med-high heat.
12. Mince remaining garlic & add to pan, mixing with butter.
13. Place shrimp on pan to sear. Sprinkle with cayenne pepper.
14. Once shrimp is mostly pink, flip, turn up heat & sear the other side until opaque.
15. Transfer tomatoes, olives, & basil into a pan, add pine nuts & heat on high for 2-3 minutes, remove from heat.
16. Spoon generous amount of bruschetta onto each slice of bread, top with a piece of seared shrimp & serve.